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AND

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Local Business Directory for 1885.

THE NINTH YEAR OF ISSUE.

PRICE, ONE SHILLING.

Toowoomba:

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New Policies Issued	7,629
Amount Assured	£2,577,723
New Premium Revenue	£94,189

This is a larger amount than has been obtained during any previous year of the Society's history, and largely in excess of the amount transacted in a single year by any other Life Office in the British Empire.

Total Business in Force at 31st December, 1883 :—

Existing Policies	55,729
Assuring	£20,298,409
Annual Income	£1,000,000

Total Cash Surplus distributed to date is **£2,000,000** sterling.
Total Additions to Policies by Reversionary Bonuses exceed **£4,000,000.**
Total Amount Paid to Date in Claims **£1,760,568.**

The Bonuses declared by this Society are not only largely in excess of those of any other Colonial Office, but are greater than those of any other Life Office of similar age in any part of the world.

Policies from £100 to £10,000 effected on a single life.

Every participating Policy in force at 31st December of each year will be entitled to share Surplus then declared, the Bonus vesting when the Policy is five years in force. The Society's Policies are credited with Surrender Value when three years in force, and no Policy can lapse if the Surrender Value is sufficient to pay one instalment of Premium. Members may travel all over the World or reside in any part of Australia free of extra premium. The New Prospectus, with Tables of Rates and full particulars of the Society generally, can be obtained from any of the Society's country agents, or from

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TO READERS.

THE DARLING DOWNS BOOK ALMANAC AND BUSINESS DIRECTORY has now entered upon the ninth year of its publication, and has a circulation equal to any publication of the kind in Queensland.

We publish this year, in addition to several other Acts, an "Act to Regulate the Fencing of Land," at the request of several farmers of the district.

The Garden and Field Calendar has been entirely re-written, and now contains much general information useful to amateur, as well as practical, gardeners. The hints to farmers will also be found full of interesting and instructive information.

We are indebted to Messrs. Gordon and Gotch, of Brisbane, for Astronomical information, and we gratefully acknowledge their courtesy.

We tender our thanks to our advertising friends for the unusually large number of advertisements which have been sent to us this year. The DARLING DOWNS BOOK ALMANAC has achieved a reputation and attained a circulation we never anticipated, and, as an annual advertising medium, is undoubtedly one of the best in the Darling Downs district.

W. H. GROOM.

"CHRONICLE" Office,
Toowoomba, December 1st, 1884.

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OAKEY.—Arrives, 4.35 p.m. daily ; closes, 11.15 a.m. daily
PIPE CLAY CREEK.—Arrives, 6.40 p.m. Tues., Thurs., Sat. ; closes, 8 p.m. Mon., Wed., Fri.
ROMA.—Arrives, 4.35 p.m. daily ; closes, 11.15 a.m. daily
ST. GEORGE.—Arrives, 4.35 p.m. Tues., Thurs. ; closes, 11.15 a.m. Tues., Sat.
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SURAT.—Arrives, 4.35 p.m. Tues., Thurs. ; closes, 11.15 a.m. Tues., Sat.
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YANDILLA.—Arrives, 7.45 p.m. Mon., 12.45 p.m. Sat. ; closes, 1 p.m. Wed., 3.10 p.m. Sat.
YEULBA.—Arrives, 4.35 p.m. daily ; closes, 11.15 a.m. daily.

JANUARY.

PHASES OF THE MOON.

D. H.M.		D. H. M.	
Last Quar. .. 8 1·41 p.m.	First Quar. ..	24 11·31 a.m.	
New Moon .. 16 6·41 p.m.	Full Moon ..	31 2·24 a.m.	

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises	MOON. Sets	Moon's Age.
				H.M.	H.M.	P.M.	A.M.	DYS.
1	Th	New Year's Day		5 11	6 57	...	...	14 5
2	F	A. S. N. Steamer Wotonga wrecked ...	1882	5 12	6 58	7 59	5 50	15 5
3	S	Bass discovered Western Port	1798	5 13	6 58	8 50	6 56	16 5
4	S	*2nd af. Christmas*		5 13	6 58	9 35	8 1	17 5
5	M	Alexander Smith (author) died ...	1867	5 14	6 58	10 17	9 4	18 5
6	Tu	*Epiphany.*		5 14	6 58	10 56	10 3	19 5
7	W	1st War broke out in New Zealand ...	1845	5 15	6 58	11 34	11 0	20 5
8	Th	1st newspaper published in Tasmania	1810	5 15	6 58	A.M.	11 54	21 5
9	F	Napoleon III. died, aged 64	1873	5 16	6 58	0 12	P.M.	22 5
10	S	E. Wilson, of *Melbourne Argus*, died	1878	5 17	6 58	0 50	1 41	23 5
11	S	*1st after Epiphany*		5 18	6 58	1 30	2 33	24 5
12	M	J. Henty, first settler Port Phillip, died	1882	5 19	6 58	2 11	3 23	25 5
13	Tu	Richard Wagner, composer, died ...	1883	5 20	6 58	2 53	4 12	26 5
14	W	First fleet arrived in Botany Bay ...	1788	5 21	6 58	3 40	5 0	27 5
15	Th	British Museum opened...	1759	5 22	6 58	4 27	5 46	28 5
16	F	Sir John Moore killed at Corunna ...	1809	5 22	6 58	5 18	6 29	29 5
17	S	Heavy Floods at Brisbane and Ipswich	1841	5 23	6 58	6 9	7 10	0 7
18	S	*2nd after Epiphany*		5 24	6 58	7 1	7 50	1 7
19	M	Sir W. Denison, Col. Governor, died...	1871	5 25	6 58	7 53	8 28	2 7
20	Tu	London Docks opened	1805	5 26	6 58	8 48	9 6	3 7
21	W	Ship Fortitude arrived	1849	5 27	6 58	9 42	9 44	4 7
22	Th	Battle of Isandula	1879	5 28	6 57	10 39	10 23	5 7
23	F	Marriage of Duke of Edinburgh ...	1874	5 29	6 56	11 35	11 3	6 7
24	S	First Bishop of Melbourne arrived ..	1843	5 29	6 55	P.M.	11 47	7 7
25	S	*3rd after Epiphany*		5 30	6 55	1 36	A.M.	8 7
26	M	Foundation Day New South Wales ...	1788	5 31	6 55	2 39	0 34	9 7
27	Tu	S. New England wrk. Clarence R. bar	1883	5 32	6 55	3 43	1 26	10 7
28	W	Governor Bligh deposed	1808	5 32	6 54	4 44	2 24	11 7
29	Th	1st Shipment Cotton from Brisbane ...	1854	5 33	6 53	5 41	3 25	12 7
30	F	Charles I. beheaded	1649	5 34	6 53	6 35	4 31	13 7
31	S	Port Phillip abandoned by Collins ...	1804	5 35	6 52	7 24	5 38	14 7

NEWCASTLE PUDDING.—6oz. rice flour, 6oz. white sugar, 4 eggs, a pinch of carbonate of soda; put these ingredients into a small basin, and beat up until the mixture is very light and white. Beat 4oz. of butter to a cream; put it into the pudding with 10 drops of essence of lemon; beat all together for five minutes, butter a mould, pour the pudding into it, and boil for two hours. Serve with wine sauce.

QUEEN PUDDING.—One pint of bread crumbs, quart of milk, one cupful of sugar, the grated peel of a lemon, yolks of four eggs, a piece of butter the size of an egg. Mix and bake. When done spread fresh strawberries over the top (or if not in season for strawberries use a cupful of preserved raspberries) or any kind of rich preserve; put over that a meringue made with the white of the eggs, a cupful of sugar, and the juice of the lemon. Return it to the oven to color. Let it partly cool and serve it with rich cream.

HOP BEER.—Boil in four gallons of water a quarter of a pound of hops for half-an-hour. Take the hops, which ought to be in a muslin bag, and put in 3lb. of brown sugar or a quart of syrup (molasses), three large chillies, 2oz. ginger (ground), and any other flavoring desired. A pint of wheat, barley, or maize may also be added; boil for ten minutes. If the grain be used it should be boiled with the hops. Let the liquor cool and stand for twelve hours; then bottle and cork, tying down.

FEBRUARY.

PHASES OF THE MOON.

	D.	H.M.		D.	H. M.
Last Quar. ...	7	8.42 a.m.	First Quar...	22	8.36 p.m.
New Moon ..	15	0·27 p.m.			

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises	MOON. Sets	Moon's Age.
				H.M.	H.M.	P.M.	A.M.	DYS.
1	S	*Septuagesima Sunday*		5 36	6 52	8 8	6 42	15 7
2	M	Cruikshank died	1878	5 37	6 51	8 50	7 44	16 7
3	Tu	Marquis of Salisbury born	1830	5 37	6 50	9 30	8 44	17 7
4	W	Swan River discovered by Vlaming ...	1697	5 38	6 50	10 9	9 42	18 7
5	Th	Thomas Carlyle died	1881	5 38	6 49	10 47	10 37	19 7
6	F	Black Thursday in Victoria...	1851	5 39	6 48	11 27	11 32	20 7
7	S	Wreck of the Orpheus at Manukau ...	1862	5 40	6 48	A.M.	P.M.	21 7
8	S	*Sexagesima Sunday*		5 41	6 47	0 7	1 15	22 7
9	M	Bishop Hooper burned	1555	5 42	6 46	0 50	2 5	23 7
10	Tu	Queen Victoria married...	1840	5 43	6 45	1 36	2 55	24 7
11	W	Melbourne Public Library opened ...	1856	5 43	6 44	2 22	3 41	25 7
12	Th	Hopper barge launched Brisbane ...	1880	5 44	6 43	3 14	4 26	26 7
13	F	Duke de Berri assassinated	1820	5 45	6 43	4 3	5 8	27 7
14	S	*St. Valentine*		5 46	6 42	4 55	5 48	28 7
15	S	*Quinquagesima Sunday.*		5 47	6 41	5 48	6 28	29 7
16	M	First Wool ship from Moreton Bay ...	1851	5 47	6 41	6 42	7 6	1 0
17	Tu	*Shrove Tuesday*		5 48	6 40	7 37	7 45	2 0
18	W	*Ash Wednesday*		5 48	6 39	8 34	8 25	3 0
19	Th	1st claims taken up Charters Towers...	1872	5 49	6 39	9 30	9 4	4 0
20	F	A. Petrie, senr. (old colonist), died ...	1872	5 50	6 38	10 30	9 46	5 0
21	S	Rev. Robert Hall died	1831	5 50	6 37	11 30	10 32	6 0
22	S	*1st in Lent*		5 51	6 37	P.M.	11 21	7 0
23	M	Hon. G. Edmondstone (old col.) died	1883	5 51	6 36	1 32	A.M.	8 0
24	Tu	*St. Matthias*		5 51	6 35	2 32	0 15	9 0
25	W	Birkenhead sunk—438 drowned	1852	5 52	6 34	3 29	1 13	10 0
26	Th	T. Moore died...	1852	5 53	6 33	4 22	2 15	11 0
27	F	Girls' Grath. School opd. Maryborough	1883	5 54	6 32	5 12	3 18	12 0
28	S	Indian Mutiny	1857	5 55	6 31	5 59	4 23	13 0

SPONGE CAKE.—1lb. of butter, 1lb. of loaf sugar, nine eggs, 1oz. carraway seeds, 1½lb. of flour. Wash the butter, and beat it up with the hands ten minutes before the fire; break the sugar to powder, then add it to the butter. Drop one egg in at a time without first beating them, but beat the ingredients all together all the time you are mixing. Add the seeds, then the flour; no beating after flour is put in.

HARICOT BEANS.—At our lessons we were shown two ways of cooking these, both of which made them more palatable, because it made them moist and succulent instead of, as they often are, dry and unappetising. For the first, soak half a pint of the small white beans over-night in just enough cold water to cover them; the next day, boil two hours, strain, and put into a pie dish with ½oz. of butter, a teaspoonful of finely chopped parsley previously fried; cover with slices of raw bacon, and bake a quarter of an hour. In the second way, the beans were soaked and boiled as before, then some well-made melted butter was stirred into them, and they were garnished with hard-boiled eggs cut in halves and set on end on the top of the beans, with a little pyramid of fried parsley in the centre of the dish. The melted butter was most carefully made with ½oz. of butter and the same of flour, stirred together over the fire till they were well blended; then were added a gill of milk, pepper, and salt, and three drops of lemon juice; when this had boiled it was considered sufficiently cooked. An ordinary sized egg to be hard should be boiled twelve minutes; if less it will be soft in the centre, if more it will be overdone, and have a black line round it near the shell.

PHASES OF THE MOON.

	D.	H.M.			D.	H.M.	
Full Moon ..	1	2.5	p.m.	First Quar. ..	24	3.28	a.m.
Last Quar. ..	9	4.59	a.m.	Full Moon ...	31	2.45	a.m.
New Moon ..	17	3.42	a.m.				

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises.	MOON. Sets.	Moon's Age.
				H.M.	H.M.	P,M.	A.M.	DYS.
1	S	*2nd in Lent*		5 56	6 29	6 41	5 26	14 0
2	M	John Wesley died	1791	5 56	6 28	7 23	6 26	15 0
3	Tu	Wm. Lanne, last of Tasmanians, died	1869	5 56	6 27	8 3	7 25	16 0
4	W	John Timbs (author) died	1875	5 57	6 26	8 43	8 23	17 0
5	Th	1st Chief Justice arrived in Sydney ...	1824	5 58	6 25	9 22	9 20	18 0
6	F	Dr. Barker, Met. of Aus., died, aged 74	1882	5 58	6 24	10 3	10 13	19 0
7	S	John Richard Green, historian, died ...	1883	6 59	6 23	10 36	11 6	20 0
8	S	*3rd in Lent*		6 0	6 22	11 0	11 58	21 0
9	M	Fight between Merrimac and Monitor	1862	6 0	6 21	A.M.	P.M.	22 0
10	Tu	Australia discovered by the Dutch ...	1606	6 1	6 20	0 16	1 34	23 0
11	W	Sovereign str. wrecked Moreton Island	1847	6 1	6 19	1 5	2 20	24 0
12	Th	J. Hain Friswell, author, died, age 53	1878	6 1	6 18	1 55	3 3	25 0
13	F	Norfolk Island settlement founded ...	1790	6 1	6 17	2 46	3 43	26 0
14	S	Admiral Byng shot at Portsmouth ...	1757	6 1	6 16	3 38	4 24	27 0
15	S	*4th in Lent*		6 2	6 15	4 33	5 3	28 0
16	M	Duchess of Kent died	1861	6 3	6 13	5 28	5 42	29 0
17	Tu	*St. Patrick's Day.*		6 4	6 12	6 26	6 22	0 4
18	W	Suez Canal completed	1869	6 5	6 11	7 23	7 3	1 4
19	Th	Hon. J. P. Bell sworn Acting-Governor	1880	6 6	6 10	8 21	7 44	2 4
20	F	*Cooktown Herald* first printed	1874	6 7	6 9	9 24	8 31	3 4
21	S	Hodgkinson Gold-field discovered ...	1876	6 7	6 8	10 25	9 19	4 4
22	S	*5th in Lent*		6 8	6 7	11 25	10 11	5 4
23	M	National Gallery founded	1824	6 8	6 6	P.M.	11 8	6 4
24	Tu	Governor Collins died	1810	6 8	6 4	1 24	A.M.	7 4
25	W	Annunciation of V. Mary. Lady Day		6 9	6 3	2 17	0 8	8 4
26	Th	Heavy gales on Queensland coast ...	1875	6 9	6 2	3 6	1 9	9 4
27	F	J. Brown, Queen's personal attend. died	1883	6 10	6 1	3 52	2 11	10 4
28	S	Battle of Alexandria	1801	6 10	6 0	4 35	3 12	11 4
29	S	*Palm Sunday*		6 10	5 59	5 17	4 13	12 4
30	M	Massacre of Sicilian Vespers	1282	6 11	5 58	5 56	5 11	13 4
31	Tu	Charlotte Brontë (Nicholls) died ...	1855	6 11	5 57	6 37	6 8	14 4

PORTABLE LEMONADE.—Tartaric or citric acid, one ounce; finely powdered lump sugar, half a pound; essence of lemon, twenty drops; mix. Two or three tablespoonsful make a capital glass of lemonade.

LEMON MINCE-PIES.—Boil a lemon about four hours, and chop it small and ½lb. of beef suet, ½lb. of sugar, ½lb. of currants, ½lb. of raisins, five apples, nutmeg and lemon peel; the lemon peel must not be put in before you use it.

RUMBLED EGGS.—Beat up three eggs with two ounces of fresh butter, or well-washed salt butter; add a teaspoonful of cream or new milk. Put all in a saucepan, and keep stirring it over the fire for nearly five minutes, until it rises up like *soufflé*, when it should be immediately dished on buttered toast.

GINGERBREAD.—Half a pound butter, ½lb. brown sugar, five eggs, 1lb. treacle, 1¼lb. flour, one teaspoonful of carbonate of soda, two teaspoonsful of ground ginger, one teaspoonful of ground cinnamon. Mix all well together, and bake in shallow tins, or in a loaf.

RICH SEED CAKE.—Break twelve eggs into a basin, and whisk them thoroughly; mix in 1lb. sugar, 1lb. butter, two handfuls carraway seeds, and some spice. Beat all together until well mixed, and then stir in 1¼lb. flour as lightly as you can. Line your tin with well-buttered paper (putting two or three layers at the bottom), and bake in a hot oven. When the cake has risen over it with a sheet of damped paper. It will take about two hours to bake.

PHASES OF THE MOON.

Last Quar. .. 8 0·47 a.m. | First Quar... 22 9·25 a.m.
New Moon .. 15 3·56 p.m. | Full Moon .. 29 4·19 p.m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises H.M.	SUN. Sets H.M.	MOON. Rises P.M.	MOON. Sets A.M.	Moon's Age. DYS.
1	W	Prince Bismarck born	1814	6 12	5 56	7 16	7 5	15 4
2	Th	Richard Cobden died	1865	6 12	5 55	7 58	8 1	16 4
3	F	*Good Friday.* Bank Holiday		6 12	5 54	8 40	8 55	17 4
4	S	*Easter Eve.* Bank Holiday		6 13	5 53	9 23	9 48	18 4
5	S	*Easter Sunday*		6 13	5 52	10 9	10 38	19 4
6	M	*Easter Monday.* Bank Holiday		6 14	5 51	10 56	11 27	20 4
7	Tu	*Easter Tuesday.*		6 14	5 50	11 46	P.M.	21 4
8	W	General E. Lee surrendered	1865	6 15	5 49	A.M.	0 57	22 4
9	Th	John Wesley's first Watchnight	1742	6 15	5 48	0 35	1 39	23 4
10	F	Battle of Toulouse...	1814	6 15	5 47	1 28	2 19	24 4
11	S	Peace of Utrecht	1713	6 16	5 46	2 20	2 57	25 4
12	S	*Low Sunday*		6 16	5 45	3 15	3 37	26 4
13	M	Magdala stormed	1868	6 17	5 44	4 12	4 16	27 4
14	Tu	President Lincoln assasinated	1866	6 18	5 43	5 9	4 57	28 4
15	W	Mutiny at Spithead	1797	6 18	5 42	6 8	5 38	29 4
16	Th	Battle of Culloden...	1746	6 19	5 41	7 12	6 25	0 9
17	F	Benjamin Franklin died	1790	6 19	5 40	8 14	7 12	1 9
18	S	Funeral of Dr. Livingstone...	1874	6 20	5 39	9 17	8 5	2 9
19	S	*2nd after Easter*		6 20	5 38	10 20	9 2	3 9
20	M	John Abernethy, surgeon, died	1831	6 21	5 37	11 19	10 2	4 9
21	Tu	Great Earthquake in California	1868	6 21	5 36	P.M.	11 4	5 9
22	W	First S.A. Parliament opened	1857	6 22	5 35	1 5	A.M.	6 9
23	Th	*St. George*		6 22	5 34	1 50	0 5	7 9
24	F	Shakespeare born	1564	6 22	5 33	2 34	1 5	8 9
25	S	Dr. Stanton, 1st Bishop N. Q'land ar.	1879	6 23	5 32	3 14	2 6	9 9
26	S	*3rd after Easter*		6 23	5 31	3 54	3 2	10 9
27	M	S. Morse, electrician, born	1791	6 24	5 30	4 34	4 0	11 9
28	Tu	Captain Cook landed at Botany Bay ...	1770	6 25	5 29	5 12	4 57	12 9
29	W	D. Lardner died, aged 66	1859	6 26	5 28	5 52	5 52	13 9
30	Th	London University founded	1827	6 26	5 27	6 34	6 45	14 9

BOILED SEA-KALE.—Well wash the kale, cutting away any worm-eaten pieces, and tie it into small bunches. Put it into boiling water, allowing one tablespoonful of salt to half a gallon of water, and boil quickly until tender. Take it out, drain, untie the bunches, and serve with plain melted butter or white sauce, a little of which may be poured over the kale. Sea-kale may be also parboiled and stewed in good brown gravy; it will then take half an hour altogether. Time to boil, 15 or 26 minutes.

BRAIZED STEAK.—For this the meat should be well hung and tender, and about 1in. in thickness. First cut off all the fat and lay it aside, then lard the steak by drawing tiny slices of bacon through it. Put 1oz. of butter in a frying-pan, and fry the steak in this for about a minute—this is to keep in the juices of the meat; then put into a stewpan two or three small slices of each of the following: carrot, turnip, and onion, together with a bay leaf, a blade of mace, and a small piece of lemon peel; add half a pint of good brown stock (this is the quantity for about 1lb of meat), and stew gently three-quarters of an hour. If no stock is at hand, a teaspoonful of extract of beef dissolved in water will answer the purpose. Before dishing up, cut up about a quarter of a small carrot, ditto turnip, into fine strips; boil them till tender, then drain and place on the steak when serving. The gravy in which the meat is cooked should be carefully strained over it, and for garniture, besides the vegetables already mentioned, it should have the fat, which must be cut into small dice, and fried for the purpose.

PHASES OF THE MOON.

	D.	H.M.		D.	H.M.
Last Quar. ..	7	6.48 p.m.	First Quar. ..	21	3.50 p.m.
New Moon ..	15	1.22 a.m.	Full Moon ..	29	6.36 a.m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises	MOON. Sets	Moon's Age.
				H.M.	H.M.	P.M.	A.M.	DYS.
1	F	First Great Exhibition opened	1851	6 27	5 27	7 17	7 39	15 9
2	S	Governor Davey, Tasmania, died... ...	1823	6 28	5 26	8 2	8 31	16 9
3	S	*4th after Easter*		6 28	5 25	8 50	9 20	17 9
4	M	Dr. Livingstone died	1873	6 29	5 24	9 38	10 8	18 9
5	Tu	Napoleon died at St. Helena	1821	6 29	5 23	10 27	10 53	19 9
6	W	Assassination of Lord Cavendish ...	1882	6 30	5 22	11 18	11 35	20 9
7	Th	Lord Brougham died	1868	6 30	5 21	A.M.	P.M.	21 9
8	F	SS. Schiller wrecked, 311 lives lost ...	1875	6 31	5 20	0 11	0 55	22 9
9	S	John Stuart Mill died	1873	6 31	5 20	1 4	1 32	23 9
10	S	*Rogation Sunday*		6 32	5 19	1 58	2 10	24 9
11	M	Sir J. F. W. Herschel died	1871	6 32	5 19	2 54	2 50	25 9
12	Tu	Last transport arrived in Moreton Bay	1850	6 33	5 18	3 51	3 31	26 9
13	W	First Fleet sailed for Botany Bay ...	1787	6 34	5 18	4 52	4 13	27 9
14	Th	*Ascension Day*		6 34	5 17	5 58	4 58	28 9
15	F	Captain Cook discov. Moreton Bay ...	1770	6 35	5 17	7 1	5 53	0 5
16	S	Battle of Albuera	1811	6 35	5 16	8 5	6 49	1 5
17	S	*Sunday after Ascension*		6 36	5 16	9 9	7 49	2 5
18	M	Earthquake, N. Granada, 16,000 killed	1875	6 36	5 15	10 7	8 52	3 5
19	Tu	Burra Burra mine, S.A., discovered ...	1844	6 37	5 15	11 1	9 56	4 5
20	W	Christopher Columbus died	1506	6 37	5 15	11 50	10 59	5 5
21	Th	New Zealand proclaimed British Col.	1840	6 38	5 14	P.M.	A.M.	6 5
22	F	Franklin's Arctic expedition sailed ...	1845	6 38	5 14	1 16	0 1	7 5
23	S	British Admiral wrecked King's Island	1874	6 39	5 14	1 55	0 59	8 5
24	S	*Whit Sunday* Queen Victoria born ...	1819	6 39	5 14	2 33	1 55	9 5
25	M	*Whit Monday*		6 40	5 13	3 13	2 50	10 5
26	Tu	*Whit Tuesday*		6 41	5 13	3 50	3 46	11 5
27	W	John Calvin died, aged 55	1564	6 41	5 13	4 32	4 39	12 5
28	Th	Earl Russell, Whig Statesman, died ...	1878	6 42	5 12	5 14	5 33	13 5
29	F	Restoration of King Charles II.	1660	6 43	5 12	5 58	6 24	14 5
30	S	Batman arrived in Port Phillip	1835	6 43	5 11	6 44	7 15	15 5
31	S	*Trinity Sunday*		6 44	5 10	7 32	8 4	16 5

AMERICAN GINGERBEER.—White sugar, 5lb., bruised ginger, 5oz., lemon juice, 1 gill, honey, ¼lb, water, 4½gals.; boil ginger in three quarts of water for half-an-hour, and then add sugar, lemon juice, honey, and the rest of water; strain the whole through a cloth; when the mixture is cold, add the white of an egg and a small teaspoonful of essence of lemon; let it stand 4 days and then bottle it. This beer will keep 6 months, if tightly corked.

ORANGEADE PIE.—Make a thin crust with plenty of butter in it, and having sliced the oranges cover the middle of the crust with them. Pare and core some small pippins, cut each into eight parts, and place them over the oranges, then cover these again with slices of orange, pour over it some thick orangeade, almost a syrup, and strew sugar over the top. Close the pie, bake it and again strew sugar over it.

SCALLOPED CAULIFLOWER.—Choose a cauliflower of medium size, boil it twenty minutes. Put into a saucepan 1oz. of butter, half a gill of milk, and 1oz. of bread crumbs. Add cayenne and salt to taste, and stir till the bread has absorbed the milk and butter. Beat an egg and add this to the sauce, but be sure that it does not simmer after the egg has been added. Butter a flat tin dish, take off the fine leaves of the cauliflower and place them all round on it, break up the flower carefully and lay in the centre, making it as high as possible; pour the sauce over this, sprinkle a few breadcrumbs on the top, and bake ten minutes.

PHASES OF THE MOON.

	D.	H.M.		D.	H.M.
Last Quar. ...	6	10.10 a.m.	First Quar ...	19	11.53 p.m.
New Moon ...	13	8.47 a.m.	Full Moon ...	27	9.23 a.m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises	MOON. Sets	Moon's Age.
				H.M.	H.M.	P.M.	A.M.	DYS.
1	M	Prince Louis Napoleon slain	1879	6 44	5 10	8 22	8 49	17 5
2	Tu	Garribaldi died	1882	6 45	5 11	9 11	9 33	18 5
3	W	Sir A. E. Kennedy died	1883	6 46	5 11	10 2	10 13	19 5
4	Th	First Newspaper published, S. A. ...	1837	6 46	5 11	10 54	10 53	20 5
5	F	Adam Smith born...	1723	6 47	5 11	11 47	11 30	21 5
6	S	Lord Anson, circumnavigator, died ...	1762	6 47	5 10	A.M.	P.M.	22 5
7	S	*1st after Trinity*		6 47	5 10	0 40	0 44	23 5
8	M	Alexandra Palace burned	1873	6 48	5 10	1 36	1 24	24 5
9	Tu	Charles Dickens died	1870	6 48	5 10	2 35	2 4	25 5
10	W	Gold discovered at the Turon	1851	6 48	5 10	3 36	2 49	26 5
11	Th	*St. Barnabas*		6 48	5 10	4 40	3 38	27 5
12	F	Mr. Justice Lutwyche died	1880	6 49	5 10	5 44	4 32	28 5
13	S	Lord Hastings beheaded	1483	6 49	5 10	6 50	5 31	0 2
14	S	*2nd after Trinity*		6 49	5 10	7 53	6 34	1 2
15	M	Magna Charta sealed	1215	6 50	5 11	8 50	7 40	2 2
16	Tu	Battle of Quatre Bras	1815	6 50	5 11	9 43	8 46	3 2
17	W	Battle of Bunker's Hill...	1775	6 50	5 11	10 30	9 48	4 2
18	Th	Battle of Waterloo	1815	6 51	5 11	11 15	10 51	5 2
19	F	Rev. C. H. Spurgeon born	1834	6 51	5 11	11 55	11 49	6 2
20	S	Accession of Queen Victoria	1837	6 51	5 11	P.M.	A.M.	7 2
21	S	*3rd after Trinity*		6 51	5 11	1 13	0 46	8 2
22	M	Great fire in Tooley-street, London ...	1862	6 52	5 12	1 52	1 41	9 2
23	Tu	Battle of Plassey	1757	6 52	5 12	2 31	2 36	10 2
24	W	*Midwinter Day*		6 52	5 12	3 12	3 27	11 2
25	Th	Geelong & Melbourne Railway opened	1857	6 52	5 13	3 56	4 20	12 2
26	F	George IV. died	1830	6 52	5 13	4 41	5 12	13 2
27	S	Massacre at Cawnpore	1857	6 52	5 13	5 28	6 1	14 2
28	S	*4th after Trinity*		6 52	5 14	6 17	6 47	15 2
29	M	Burke and Wills perished	1861	6 52	5 14	7 7	7 31	16 2
30	Tu	Greenwich Hospital founded	1696	6 52	5 14	7 58	8 13	17 2

BIRTHDAY CAKE.—4 oz. of currants, 4oz. of sultanas, 2oz. of citron, 6oz. of butter, 6oz. of sugar, 1lb. of flour, five eggs, a quarter of a teaspoonful of soda; mix the soda with the flour first, then rub in all the other ingredients; beat the eggs for a quarter of an hour, yolks and whites together, then add them to the mixture; if not quite moist enough stir in a little milk. Bake for an hour and a-half.

CARLTON-HOUSE SOUP.—Boil one carrot, one turnip, and a bunch of spinach separate. The object to be aimed at is to have the carrot as red, the turnips as white, and the spinach as green as possible. Take each up as soon as it is done; press them in a cloth, so as to express every particle of water; then rub each through a fine sieve, still keeping them separate; break six eggs, divide the yolks from the whites, and beat up the former with a spoonful of cream or milk; divide this into three parts and mix with the vegetables; season with pepper and salt, and a small grate of nutmeg; then butter three small cups and fill each with the vegetable mixture; stand them in a stewpan, with about an inch of water at the bottom; cover and steam them until set, taking care the water does not get into the cups; take them up, turn them out; let them stand till cold, cut them in slices half-an-inch thick, then in dice the same thickness, or with a small round cutter; lap them carefully at the bottom of a tureen, and fill up with good clear stock, which must not be too dark, or it will spoil the effect of the different colors of the vegetables.

PHASES OF THE MOON.

	D. H.M.		D. H. M.
Last Quar. ..	5 10.30 p.m.	First Quar...	19 10.25 a.m.
New Moon ..	12 3.21 p.m.	Full Moon..	27 0.28 p..m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises H.M.	SUN. Sets H.M.	MOON. Rises P.M.	MOON. Sets A.M.	Moon's Age DYS.
1	W	Victoria separated from N. S. Wales ...	1851	6 53	5 15	8 49	8 53	18 2
2	Th	*Wide Bay and Burnett News* started	1870	6 53	5 15	9 41	9 32	19 2
3	F	Battle of Sadowa	1866	6 53	5 16	10 33	10 7	20 2
4	S	Declaration of American independence	1776	6 53	5 16	11 26	10 45	21 2
5	S	*5th after Trinity*		6 53	5 16	A.M.	11 22	22 2
6	M	Henry Smart, musician, died	1879	6 53	5 17	0 22	NOON	23 2
7	Tu	First Sale of Moreton Bay Land ...	1842	6 53	5 17	1 20	P.M.	24 2
8	W	Railway opened to Woodend, Victoria	1861	6 53	5 17	2 21	1 27	25 2
9	Th	Edmund Burke, statesman, died... ...	1797	6 52	5 18	3 24	2 16	26 2
10	F	Melbourne University founded	1854	6 52	5 18	4 28	3 12	27 2
11	S	Bombardment of Alexandria	1882	6 52	5 18	5 32	4 14	28 2
12	S	*6th after Trinity*		6 52	5 19	6 33	5 19	29 2
13	M	Treaty of Berlin signed	1878	6 52	5 19	7 31	6 26	0 9
14	Tu	Melbourne Hospital opened...	1847	6 52	5 19	8 22	7 32	1 9
15	W	St. Swithin		6 51	5 20	9 11	8 38	2 9
16	Th	Pastoral district of Cook proclaimed...	1864	6 51	5 20	9 52	9 38	3 9
17	F	First Petty Sessions in Victoria	1838	6 51	5 21	10 33	10 37	4 9
18	S	Lady Franklin died, aged 83	1875	6 50	5 21	11 14	11 34	5 9
19	S	*7th after Trinity*		6 50	5 22	11 53	A.M.	6 9
20	M	Spanish Armada defeated	1588	6 49	5 22	P.M.	0 30	7 9
21	Tu	Robert Burns died	1796	6 49	5 23	1 13	1 23	8 9
22	W	Fight at Keri Keri, New Zealand ...	1883	6 48	5 23	1 55	2 16	9 9
23	Th	Chusan, 1st steamer, arrived Melbourne	1852	6 48	5 24	2 39	3 7	10 9
24	F	First London newspaper published ...	1588	6 47	5 24	3 25	3 57	11 9
25	S	First Bendigo Escort despatched ...	1852	6 47	5 25	4 13	4 45	12 9
26	S	*8th after Trinity*		6 46	5 25	5 3	5 29	13 9
27	M	General Sir W. F. Williams died... ...	1883	6 46	5 26	5 54	6 13	14 9
28	Tu	Gregory ar. at Adelaide from Dawson	1858	6 45	5 27	6 46	6 53	15 9
29	W	William Wilberforce died	1833	6 45	5 28	7 37	7 33	16 9
30	Th	Port Albany settlement founded... ...	1864	6 44	5 28	8 30	8 9	17 9
31	F	Earthquake at Ischia, 4000 perished ...	1883	6 44	5 29	9 23	8 46	18 9

BOILED TONGUE.—Soak it for several hours, put it into cold water with a faggot of savoury herbs, bring it gradually to the boil, and then simmer for two or three hours till quite tender. Serve with a frill round the root.

ARTICHOKES A L'ITALIENNE.—Trim and cut the artichokes into quarters, and boil them until tender in water mixed with a little salt and butter. When done, drain them well, and lay them all round the dish with the leaves outwards. Reduce good gravy, highly flavored with mushrooms or ketchup, until quite thick; pour it round the artichokes, and serve. Time, 20 minutes to boil the artichokes.

FRIED FILLETS OF WHITING.—Lay the whiting on the table with the back towards you; insert the point of the knife near the head close to the backbone, and run it down to the tail; then take the upper portion in the left hand, raise the fillet, and separate it from the bone. Then lay it on the table with the skin downwards, remove a small portion of the skin at the tail, which take hold of with the left hand, holding it firmly, press the blade of the knife on it, work it to and from you—not too much—and run it up to the head part, and so remove the skin. Having done one side of the fish, proceed the same with the other. Now cut the whiting in fillets three inches long, half an inch thick, and an inch and a half wide, dry them in flour, dip the fish into beaten egg, then into bread crumbs. Fry in plenty of boiling fat; serve with melted butter or anchovy sauce. N.B.—Remember in frying fish not to crowd the frying-pan.

PHASES OF THE MOON.

	D.	H.M.		D.	H.M.	
Last Quar. ...	4	8·0	a.m.	First Quar. ...	17	11·52	p.m.
New Moon ...	10	10·19	p.m.	Full Moon ...	26	3·30	a.m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises	MOON. Sets	Moon's Age
				H.M.	H.M.	P.M.	A.M.	DYS.
1	S	*Lammas Day*		6 43	5 29	10 16	9 24	19 9
2	S	*9th after Trinity*		6 42	5 30	11 12	10 0	20 9
3	M	East India Docks opened	1806	6 41	5 31	A.M.	10 39	21 9
4	Tu	Shelley, poet, born...	1792	6 40	5 32	0 10	11 22	22 9
5	W	Governor Bligh arrived at Sydney ...	1806	6 39	5 32	1 10	P.M.	23 9
6	Th	3rd Parliament of Q'land assembled	1867	6 38	5 33	2 11	0 59	24 9
7	F	Queen Caroline died	1821	6 37	5 33	3 14	1 55	25 9
8	S	M'Kinlay arrived at Port Denison ...	1862	6 37	5 34	4 15	2 57	26 9
9	S	*10th after Trinity*		6 36	5 34	5 13	4 3	27 9
10	M	John Wilson Croker died	1857	6 36	5 35	6 7	5 10	28 9
11	Tu	S.S. Austral arrived Glasgow	1883	6 35	5 35	6 57	6 15	0 6
12	W	George Stevenson, engineer, died ...	1848	6 34	5 36	7 45	7 22	1 6
13	Th	Leichhardt left for Point Essington ...	1844	6 33	5 36	8 28	8 21	2 6
14	F	Tasman left Batavia for Australia ...	1642	6 32	5 37	9 9	9 21	3 6
15	S	Sir Walter Scott born	1771	6 31	5 37	9 49	10 19	4 6
16	S	*11th after Trinity*		6 30	5 38	10 30	11 16	5 6
17	M	Town of Eureka, Nevada, burned ...	1880	6 29	5 38	11 11	A.M.	6 6
18	Tu	Brisbane Waterworks begun...	1864	6 29	5 39	11 52	0 10	7 6
19	W	Steamer Taranaki wrecked	1868	6 28	5 39	P.M.	1 2	8 6
20	Th	Transportation to N.S.W. ceased... ...	1840	6 27	5 39	1 22	1 53	9 6
21	F	Battle of Vimiera	1808	6 26	5 40	2 10	2 40	10 6
22	S	Battle of Bosworth field	1485	6 25	5 40	2 59	3 27	11 6
23	S	*12th after Trinity*		6 24	5 41	3 49	4 10	12 6
24	M	*St. Bartholomew*		6 23	5 41	4 41	4 52	13 6
25	T	First N.S.W. Football Team vis. Too.	1884	6 22	5 42	5 32	5 32	14 6
26	W	Prince Albert born...	1849	6 21	5 42	6 25	6 9	15 6
27	Th	Landing of Julius Cæsar in Gt. Britain	B.C. 55	6 20	5 42	7 18	6 47	16 6
28	F	Zulu war ended	1879	6 19	5 43	8 13	7 24	17 6
29	S	Fawkner encamped on site Melbourne	1835	6 18	5 43	9 7	8 3	18 6
30	S	*13th after Trinity*		6 17	5 44	10 5	8 41	19 6
31	M	John Bunyan died, aged 60	1688	6 16	5 44	11 3	9 22	20 6

STUFFED POTATOES.—For these take five of medium size, bake in their skins, and when done cut off a small slice from one end, scoop out the inside, and rub through a wire sieve. Add to it ½oz. of butter, one tablespoonful of grated cheese, pepper, salt, and the yoke of an egg. Mix well, refill the skins, fit on the slices which were cut off, and put into the oven again for ten minutes before serving.

SAVOURY OMELETTE.—Beat two eggs in a basin, season with cayenne and salt, mix with it a teaspoonful each of finely chopped onion and parsely, melt ½oz. of butter in an omelette pan, pour the mixture into this, and keep stirring it over the fire until it sets, then roll and serve. About three minutes will serve to cook this omelette, which should be of a delicate brown when done.

SUGAR BEER.—To 6 gallons of water, ¼lb. of hops, 2oz. bruised ginger, 1 pint maize, and a few sprays of horehound; put in a muslin bag, and boil for an hour or until the bag sinks. Take out and add 5lbs. brown sugar, boil a few minutes more and pour into a cask. When cool add a little yeast, let it stand for twenty-four hours and then bottle.

ALMOND BISCUITS.—The following is a good recipe for dessert biscuits, which are useful things to all housekeepers: One ounce of bitter almonds, five ounces of sweet almonds, one pound of sifted loaf sugar, all well pounded together in a mortar, with the whites of four eggs. Drop the mixture upon paper from a spoon, and bake in rather a cool oven.

"Two Years to Pay In."

"WELL, IF THAT IS SO,

"I will not delay any longer about getting a Piano,

"My girls, and the boys, too, perhaps, can learn before their fingers get too stiff, and before they get to that age when they cannot be spared from other duties.

"THERE IS MARY.

"She is 16, and such a help to me about the house that I should feel quite lost if I had to allow her a couple of hours a day for music lessons. Besides that, she has got that love affair into her head, and spends all her spare time just now scribbling notes to him. I doubt if I could get her to settle her mind enough to do any good at the Piano.

"But Jessie is different.

"It would be some pleasure to spend a little money on her, she is so painstaking and teachable. Why, look at that WERTHEIM MACHINE her father got her two years ago on condition that we gave no more sewing out of the house to be done. Beale's people taught her splendidly; she had two or three long lessons on it given at home here, though I do live so far from town, and the young woman they sent to teach took such trouble; why, she gave Mary and me a lesson on it, too, after she had finished with Jessie, and they never took any money from us till we said we were satisfied with the Machine, and, as for the teaching, they would not charge us all for that. Well, there is Jessie, as I was going to say, no one can touch her on that Machine; she can make anything on it, and the stitching doesn't rip and cut the way it used to do when I gave it out to be done."

"DRY UP, OLD WOMAN,"

Said a goodnatured looking man, taking his kind, gray eyes off the page of the book which he had been vainly endeavoring to read, and turning them with a loving half-reproachful look upon his wife,

"There is no stopping you when you get on to the praises of that Wonderful WERTHEIM.

"Let us hear what it was that you were going to read about that PIANO BUSINESS before you wandered off mumbling to yourself."

She then read aloud as follows :—

"TWO YEARS TO PAY IN.

MESSRS. BEALE & CO.

"Have determined to extend their TIME-PAYMENT SYSTEM, so as to give intending purchasers of Musical Instruments greater facilities for obtaining at the outset one of the larger and better class PIANOS. On the Two-years' System as pursued by Beale & Co. a magnificent PIANO or ORGAN can be secured by Monthly Payments, no larger in amount than the instalments required by some other firms for the FRAIL, JINGLING, DISCORDANT MUSICAL BOXES, sometimes pityingly dubbed 'Pianettes.'

"HAVING A STOCK OF

"Upwards of Three Hundred Pianos in Queensland,

"Comprising many of the most renowned and longest established makers, as well as the favorite HAPSBURG, already so firmly rooted in the favor of the Musical Connoisseurs of Australia, Messrs. B. & Co. can offer an unsurpassed selection to the general purchaser.

"THE HANDSOMEST HAPSBURG PIANO,

"With either Ebony and Gold, or Walnut and Gold Case, beautifully embellished with richly Carved Moulding, of the strongest possible internal construction, Double Iron Frame, Trichord, Oblique, perfect Check Repeater Action, with a tone exquisitely modulated and balanced, reverberating in the bass, with all the

"RICH, FULL SWELL OF THE ORGAN,

"and passing by insensible gradations to the sweet Bell-like Treble.

"THIS INSTRUMENT CAN BE OBTAINED UPON

"Time-payment by Monthly Instalments

"Of Fifty-two Shillings,

"OR BY WEEKLY PAYMENTS

"Of Thirteen Shillings,

"and in two years it will be made the hirer's own property.

"Should the Time-Payment hirer, at any time within the two years, desire to pay off the balance,

"A discount of 10 per cent. upon the unpaid amount will be deducted.

"CASH PURCHASERS are allowed a discount of fifteen per cent. off the marked prices."

"THAT WILL DO, WIFE!

"I reckon that Wertheim Machine saves us TEN SHILLINGS A WEEK in the making of dresses and shirts and things for the children; and if

"THE PIANO ONLY COSTS 13 SHILLINGS

"a week, well, then, I have only to pay three shillings a week besides what you and the girls fairly earn for me on the machine. I WISH WE HAD HAD THE PIANO LONG AGO, it would have paid for itself in twelve months, for I would have brought my mates from the workshop home here of an evening for a song instead of us all going to the bar-parlor for the use of a piano. There is Bill, the fitter, he plays splendid; but he says the

"Pub. Piano gives him a headache for a Week

"after he has played on it, it is so broken-down, and out of tune, but

"Perhaps it is the Whisky,

"and not the piano. At any rate, I am a Blue-ribbon now, and some of my mates say I have got too quiet and stand-off since I joined, and that I dress better than they do now. I should like to bring them home here for their music; we might help to make better men of them."

When he stopped speaking, the tears were filling his manly eyes, and the voice was husky, for he thought of many an old companion with whom he used to drink away the slow hours of an evening, whose

Hearty Laugh and Ringing Song

WERE STILL FOR EVER.

His wife replied,

"WELL SAID, JOHN,

"and who knows but that some of the little ones may not have a talent for music, and earn their living by it by-and-by.

"THERE IS CHARLIE,

"When the organ plays, and the choir starts singing in the chapel, he sits down on the floor and cries with the pleasure of it, and some other children never mind a bit. Who can tell but he may be

PLAYING THAT VERY ORGAN

"some day when you and I are dead and gone."

—o—

I overheard no more, but I do happen to know that the Piano was sent home the very next day by

BEALE & CO.,

From their Shop (next Grimes & Petty's), at the

CORNER OF ALBERT AND QUEEN STREETS.,

BRISBANE.

PHASES OF THE MOON.

	D.	H.	M.		D.	H.	M.
Last Quar ...	2	3	20 p.m.	First Quar. ..	16	4	20 p.m.
New Moon ...	9	6	48 a.m.	Full Moon ...	24	6	0 p.m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises	MOON. Sets	Moon's Age.
				H.M.	H.M.	P.M.	A.M.	DYS.
1	Tu	Partridge shooting begins in England		6 15	5 45	——	10 6	21 6
2	W	Great Fire of London began	1666	6 14	5 46	0 2	10 54	22 6
3	Th	Princess Alice, s., sunk, 670 drowned	1878	6 13	5 47	1 2	11 46	23 6
4	F	*Brisbane Courier* enlarged to 8 pages	1882	6 12	5 47	2 3	P.M.	24 6
5	S	Dr. John Dalton born	1766	6 11	5 48	3 0	1 46	25 6
6	S	*14th after Trinity*		6 10	5 48	3 55	2 50	26 6
7	M	English Army entered Cabul	1839	6 8	5 49	4 46	3 56	27 6
8	Tu	Fall of Sebastopol...	1855	6 7	5 49	5 33	5 0	28 6
9	W	Great floods in Victoria...	1870	6 5	5 49	6 18	6 4	0 2
10	Th	Hungarian Revolution commenced ...	1848	6 4	5 50	7 0	7 4	1 2
11	F	Battle of Malplaquet	1709	6 3	5 50	7 42	8 4	2 2
12	S	Marshal Blucher died	1819	6 2	5 50	8 24	9 2	3 2
13	S	*15th after Trinity*		6 1	5 51	9 5	9 58	4 2
14	M	Duke of Wellington died	1852	6 0	5 51	9 47	10 52	5 2
15	Tu	I. K. Brunel, engineer, died...	1859	5 59	5 52	10 32	11 46	6 2
16	W	Louis Kossuth born	1802	5 57	5 52	11 17	A.M.	7 2
17	Th	Earthquake in Melbourne	1855	5 56	5 53	P.M	0 35	8 2
18	F	President Garfield, U.S.A., died	1881	5 55	5 53	0 53	1 22	9 2
19	S	Governor Arthur (Tasmania) died ...	1854	5 54	5 53	1 42	2 6	10 2
20	S	*16th after Trinity*		5 53	5 53	2 13	2 48	11 2
21	M	*St. Matthew*		5 52	5 54	3 25	3 28	12 2
22	T	Garden Palace, Sydney, burned	1882	5 51	5 54	4 18	4 8	13 2
23	W	Perth, W.A., constituted a city	1856	5 50	5 54	5 11	4 46	14 2
24	Th	Dean Milman died...	1868	5 49	5 55	6 6	5 23	15 2
25	F	Ipswich Grammar School opened ...	1863	5 48	5 55	7 1	6 2	16 2
26	S	Governor Grey arrived in New Zealand	1861	5 47	5 56	7 57	6 41	17 2
27	S	*17th after Trinity*		5 46	5 56	8 57	7 20	18 2
28	M	Strasburg capitulated	1876	5 45	5 57	9 58	8 4	19 2
29	Tu	*St. Michael*		5 44	5 57	10 57	8 52	20 2
30	W	Fiji ceded to Great Britain	1874	5 43	5 58	11 57	9 43	21 2

CELERY SAUCE.—Boil two or three heads of celery in salted water, with a bunch of sweet herbs and some whole pepper and salt to taste; when thoroughly done, pass them through a hair sieve. Melt a piece of butter in a saucepan, mix a tablespoonful of flour with it, then add the celery pulp, stir, and dilute to the proper consistency with milk or cream.

ORDINARY SPONGE CAKE.—Take the weight of four eggs in flour and sifted sugar; beat the eggs, yolks and whites separately, stir the sugar into the former, then add the flour and whites gradually, stirring all the time. Bake in a buttered tin for three-quarters of an hour. A few drops of essence of lemon greatly improves the flavor of this cake.

LEMONADE SYRUP.—Squeeze the juice of twelve lemons; add to it 1lb loaf sugar; pour a little boiling water over the peels; cover them close, and when cold strain it to the lemon-juice and sugar. Put the syrup in decanters, and use with ice-water in summer or hot water in winter. One wine-glassful of this to three-quarters of a tumbler of water.

QUEEN'S PUDDING.—Take a cold fowl and mince it, cutting it into small square pieces. Make a white sauce with a small piece of butter, some flour and cream, or milk, but no stock. Put the mince into the white sauce, and set it aside to cool. When quite cold, make it up into balls. Cover them with egg and bread crumbs—do this twice to prevent them from bursting. At dinner time fry them in hot lard or dripping; serve them up on a serviette garnish with parsley.

PHASES OF THE MOON.

	D.	H.M.		D.	H.M.
Last Quar. ...	1	9.34 p.m.	Full Moon ...	24	7.27 a.m.
New Moon ...	8	5.36 p.m.	Last Quar. ...	31	4.3 a.m.
First Quar. ..	16	11.26 a.m.			

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises H.M.	SUN. Sets H.M.	MOON. Rises A.M.	MOON. Sets A.M.	Moon's Age. DYS.
1	Th	Sir Edward Landseer died	1873	5 41	5 58	——	10 39	22 2
2	F	Failure of City of Glasgow Bank ...	1878	5 40	5 59	0 54	11 37	23 2
3	S	Melbourne University opened	1855	5 39	5 59	1 48	P.M.	24 2
4	S	*18th after Trinity*		5 38	6 0	2 38	1 43	25 2
5	M	Dr. Short, late Bishop of Adelaide, died	1883	5 37	6 0	3 26	2 45	26 2
6	Tu	Louis Philippe born	1773	5 35	6 1	4 11	3 48	27 2
7	W	Captain Cook landed in New Zealand	1768	5 34	6 1	5 54	4 49	28 2
8	Th	Great Fire at Chicago	1871	5 33	6 2	5 35	5 47	29 2
9	F	Eddystone Lighthouse completed ...	1759	5 32	6 2	6 17	6 46	0 8
10	S	Judge Blake died, aged 70	1882	5 31	6 3	6 57	7 44	1 8
11	S	*19th after Trinity*		5 30	6 3	7 41	8 41	2 8
12	M	America discovered by Columbus ...	1492	5 29	6 4	8 24	9 34	3 8
13	Tu	General Lee, C.S.A., died	1870	5 28	6 4	9 9	10 26	4 8
14	W	Lord Lisgar died, aged 69	1876	5 27	6 5	9 57	11 15	5 8
15	Th	Ridley and Latimer burned...	1555	5 26	6 5	10 44	A.M.	6 8
16	F	Battle of Leipsic	1814	5 25	6 6	11 34	0 1	7 8
17	S	First Victorian Exhibition	1854	5 24	6 6	P.M.	0 44	8 8
18	S	*20th af. Trinity*		5 23	6 7	1 16	1 24	9 8
19	M	Planet Uranus discovered	1781	5 22	6 7	2 8	2 5	10 8
20	Tu	Lord Palmerston born	1784	5 21	6 8	3 1	2 42	11 8
21	W	Battle of Trafalgar, Nelson killed ...	1805	5 20	6 8	3 54	3 19	12 8
22	Th	Consecration of Dr. Moorhouse	1876	5 19	6 9	4 50	3 56	13 8
23	F	Earl Derby died	1869	5 18	6 10	5 47	4 36	14 8
24	S	Royal Charter wrecked...	1859	5 18	6 10	6 47	5 17	15 8
25	S	*21st af. Trinity*		5 17	6 11	7 49	6 0	16 8
26	M	Afghan War commenced	1878	5 17	6 11	8 51	6 47	17 8
27	Tu	Captain Cook born...	1728	5 16	6 12	9 52	7 38	18 8
28	W	St. Mary's Cathedral, Sydney, founded	1829	5 16	6 12	10 50	8 34	19 8
29	Th	Sir W. M'Arthur died, aged 82	1882	5 15	6 13	11 45	9 32	20 8
30	F	Kelly, Vic. bushr'nger sentenc'd death.	1880	5 14	6 14	A.M.	10 33	21 8
31	S	Lieut. Waghorn's 1st overland route...	1845	5 13	6 15	0 36	11 35	22 8

AMERICAN BISCUITS.—Have ready ½lb. butter, 4lb. flour, and a full pint of milk. Rub the butter into the flour, and add the milk. Knead the dough well, and divide it in small biscuits, which should be baked in a hot oven.

PLAIN AND CRISP BISCUITS.—Mix 1lb. flour, the yolk of an egg, and some milk, into a very stiff paste. Beat it well and knead it quite smooth; roll the paste very thin and cut it into biscuits. Bake them in a slow oven till quite dry and crisp.

HAM TOAST.—Chop very fine two spoonsful of lean ham that has been cooked, take two spoonsful of veal gravy, a few bread crumbs, and a spoonful of cream. Put all together in a stewpan, and heat it. Have ready a toast buttered; spread the above upon it, strew a few crumbs over it, and brown it before the fire.

FRENCH TOAST.—Beat one egg thoroughly, and mix with it one breakfast cup of milk and a little salt. Soak some slices of bread in the mixture, allowing each slice to absorb a little. Brown on a buttered gridiron, spread with butter, and serve.

TURKEY, BOILED.—Wash the turkey in tepid water, and rub it all over with lemon juice; then put it into a saucepan full of boiling water, with a large piece of butter, a couple of onions, a head of celery, some sliced carrots, a bunch of parsley and sweet herbs, whole pepper, mace, cloves, and salt to taste. Let it boil slowly, and remove carefully any scum that may rise. Serve with celery sauce.

PHASES OF THE MOON.

	D.	H.	M.			D.	H.	M.	
New Moon...	7	7	8	a.m.	Full Moon ...	22	7	44	p.m.
First Quar....	15	8	4	a.m.	Last Quar. ...	29	0	2	p.m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises	MOON. Sets	Moon's Age.
				H.M.	H.M.	A.M.	P.M.	DYS.
1	S	*22nd af. Trinity*		5 12	6 16	1 24	0 38	23 8
2	M	Bishop Mant died	1848	5 11	6 17	2 7	1 39	24 8
3	Tu	St. Jean d'Arc captured	1840	5 10	6 18	2 50	2 38	25 8
4	W	William, Prince of Orange, landed ...	1688	5 9	6 19	3 30	3 36	26 8
5	Th	Gunpowder Plot	1605	5 8	6 19	4 10	4 33	27 8
6	F	Hon. W. H. Groom elected Speaker ...	1883	5 8	6 20	4 52	5 32	28 8
7	S	S.S. City of Sydney wrecked	1862	5 7	6 20	5 32	6 28	0 2
8	S	*23rd after Trinity*		5 6	6 21	6 17	7 23	1 2
9	M	Prince of Wales born	1841	5 6	6 22	7 2	8 16	2 2
10	Tu	Martin Luther born	1483	5 5	6 23	7 48	9 7	3 2
11	W	Governor Brisbane visited Moreton Bay	1824	5 5	6 24	8 36	9 55	4 2
12	Th	Brunel, Engr. of Thames Tunnel, died	1849	5 4	6 25	9 25	10 39	5 2
13	F	Battle of Prestonpans	1715	5 4	6 26	10 15	11 21	6 2
14	S	G. Liebnitz died	1716	5 3	6 27	11 6	A.M.	7 2
15	S	*24th after Trinity*		5 3	6 28	11 56	0 1	8 2
16	M	Destructive cyclone, Toowoomba ...	1883	5 3	6 28	P.M.	0 39	9 2
17	Tu	Suez Canal Opened	1869	5 2	6 29	1 42	1 16	10 2
18	W	Earthquake at Wellington	1848	5 2	6 30	2 36	1 52	11 2
19	Th	Wolfe Tone died	1798	5 2	6 31	3 32	2 30	12 2
20	F	Laycock won Hop Bitters prize	1880	5 1	6 31	4 30	3 10	13 2
21	S	Princess Royal born	1840	5 1	6 32	5 32	3 51	14 2
22	S	*25th af. Trinity*		5 1	6 32	6 36	4 37	15 2
23	M	Perkin Warbeck hanged	1499	5 0	6 33	7 37	5 28	16 2
24	T	John Knox died	1572	5 0	6 34	8 41	6 21	17 2
25	W	Proclamation New Constitution Vic.	1855	4 59	6 35	9 33	7 21	18 2
26	Th	Marshal Soult died...	1851	4 59	6 36	10 33	8 24	19 2
27	F	Oliver Goldsmith born	1731	4 59	6 37	11 23	9 27	20 2
28	S	Washington Irving died	1859	4 58	6 37	A.M.	10 31	21 2
29	S	*1 in Ad.*		4 58	6 38	0 8	11 33	22 2
30	M	*St. Andrew* Bank Holiday		4 53	6 39	0 51	P.M.	23 2

EGG PUFFS.—Six eggs, one pint of milk, three spoonsful of flour, 4oz. butter melted, and a spoonful of yeast; mix, and half fill cups; bake fifteen minutes; wine sauce.

RICE CUSTARD.—Into a quart of boiling water stir in two tablespoonsful of rice flour, dissolved in a little cold milk; add two well-beaten eggs to the boiling mixture; sweeten and flavor to taste.

PUDDING SAUCE.—Four large tablespoonsful of white sugar, two of butter, one of flour, beat them to a cream; beat the white of one egg to a froth, and add; pour over it a pint of boiling water, stirring the mixture very fast. Flavor with brandy or essence of lemon.

BOILED RICE PUDDING.—Take two cupfuls of rice, wash it in cold water; put it into a cloth, with a teaspoonful of salt and a cup of raisins; tie the cloth loosely, so as to give room for the rice to swell one-half; boil it two hours. Eat with sweet liquid sauce.

BAKED MULLET.—Scale and trim the fish, and put it into a frying pan, season with pepper and salt, cover with chopped eschalots and mushroom, moisten with a wineglass of sherry, and bake it over a slow fire for about twenty minutes, if a medium-sized fish; keep well basting in the liquor, and turn now and then; dish up very carefully. Make a sauce with half a glass of sherry, a teaspoonful of chopped parsley, and twelve drops of anchovy sauce. Reduce the gravy to one-half by boiling, strain into the sauce, and pour over the fish.

PHASES OF THE MOON.

New Moon.. D. H. M. 6 11.22 p.m. | Full Moon .. D. H. M. 22 7.3 a.m.
First Quar... 15 4.27 a.m. | Last Quar. .. 28 10.27 p.m.

Day of Month.	Day of Week.	MEMORABLE EVENTS.		SUN. Rises	SUN. Sets	MOON. Rises.	MOON. Sets	Moon's Age.
				H.M.	H.M.	A.M.	P.M.	DYS.
1	Tu	Great fire in Brisbane	1864	4 59	6 40	1 31	1 31	24 2
2	W	Brisbane River explored by Oxley ...	1823	4 59	6 41	2 12	2 28	25 2
3	Th	Battle of Hohenlinden...	1800	4 59	6 42	2 51	3 26	26 2
4	F	Thomas Carlyle born	1795	4 59	6 43	3 31	4 21	27 2
5	S	Mozart died	1791	4 59	6 44	4 14	5 16	28 2
6	S	*2 in Ad.*		4 59	6 44	4 56	6 8	29 2
7	M	Mary Ney shot	1815	4 59	6 45	5 41	7 0	0 5
8	Tu	Mary, Queen of Scots, beheaded ...	1542	5 0	6 46	6 29	7 49	1 5
9	W	First Mayor of Melbourne elected ...	1842	5 0	6 47	7 18	8 35	2 5
10	Th	Separation Day, Queensland	1859	5 0	6 47	8 8	9 18	3 5
11	F	Great storm in Dalby	1879	5 0	6 48	8 57	9 58	4 5
12	S	Tasman sighted New Zealand	1642	5 1	6 48	9 48	10 37	5 5
13	S	*3 in Ad.*		5 1	6 49	10 39	11 13	6 5
14	M	Prince Albert died...	1861	5 2	6 49	11 31	11 49	7 5
15	Tu	Isaac Walton died	1683	5 2	6 50	P.M.	A.M.	8 5
16	W	Canterbury, New Zealand, founded ...	1850	5 3	6 50	1 16	0 25	9 5
17	Th	Great flood at Ipswich	1845	5 3	6 51	2 12	1 2	10 5
18	F	Samuel Rogers, poet, died, aged 92 ...	1856	5 3	6 52	3 12	1 42	11 5
19	S	T. M. W. Turner, painter, died	1851	5 4	6 52	4 13	2 25	12 5
20	S	*4 in Ad.*		5 4	6 53	5 17	3 14	13 5
21	M	Earl Beaconsfield born	1804	5 5	6 53	6 21	4 5	14 5
22	Tu	Lord Ellenborough died	1871	5 5	6 54	7 24	5 2	15 5
23	W	Governor Fitzroy arrived New Zealand	1443	5 6	6 54	8 22	6 5	16 5
24	Th	W. M. Thackeray, novelist, died... ...	1863	5 6	6 55	9 16	7 10	17 5
25	F	*Christmas Day*		5 7	6 55	10 6	8 17	18 5
26	S	*Boxing Day*		5 7	6 56	10 49	9 22	19 5
27	S	*1st Sunday af. Christmas*		5 8	6 56	11 33	10 25	20 5
28	M	*Innocents' Day*		5 8	6 56	A.M.	11 26	21 5
29	Tu	The Tay Bridge destroyed by storm ...	1879	5 9	6 56	0 12	P.M.	22 5
30	W	Sydney Exchange opened	1857	5 9	6 56	0 52	1 20	23 5
31	Th	Sir C. Hotham died, Melbourne... ...	1855	5 10	6 56	1 31	2 16	24 5

TO BUTTER CRABS.—Pick the meat from two or three crabs, and put it in a saucepan with a ¼lb. of butter, a spoonful of lemon juice, three spoonfuls of gravy, with pepper, salt, and nutmeg to the taste; give a gentle boil, and stir up hot.

TO PRESERVE ORANGE JUICE.—Squeeze a pint of juice from the best oranges to be procured, strain it through fine muslin, and let it simmer gently for twenty minutes, with ¾lb. of loaf sugar. When cold put it into small bottles.

CITRON MARMALADE.—Wash the citrons in plenty of clean cold water, using a brush to take off all scale. Quarter the fruit, then take out the pulp, and boil it for about half-an-hour in 3 pints of water to 1 doz. large citrons, stirring all the time. Stir through a colander into a deep dish, and throw the refuse away. Boil the peel in a pan of water with a handful of salt in it for half-an-hour; pour off the water, rinse the peel well, and again boil for half-an-hour in fresh water. Repeat this until they are tender; but two changes should be quite sufficient, provided they are well rinsed each time, unless the peel be very bitter. When sufficiently boiled, lay half of the peel (the thickest pieces) in a dish of salt and water, to make into candied peel when the marmalade is finished; and with a spoon scoop out the white part of the remaining half of the peel; throw the white part away, and cut the peel into thin strips, which add to the liquor or jelly of the pulps, with sugar in the proportion of ¼lb. to 1lb. of fruit originally, and boil for at least three-quarters of an hour, stirring well all the time.

Field Culture and Garden Calendar

FOR DARLING DOWNS.

JANUARY.

Commence the month by planting London and Walcheron cauliflowers; imperial white winter, and other sorts of flowering broccoli; early York, nonpareil, and drumhead cabbage; globe savoys, Brussels sprouts, curled greens, and other varieties of winter vegetables.

Transplant cabbage and cos lettuce, green curled endive, leeks and celery, planting the latter vegetable in well manured trenches in the shadiest and moistest portion of the garden; if desired to be very large and fine, it must have frequent copious waterings during the drier portion of the season; for, being naturally a rapid growing semi-aquatic plant, it requires a rich moist soil when under artificial cultivation.

Sow broccoli, cress, mustard, endive, lettuce, French beans, radishes, onions, carrots, swede, yellow Aberdeen, and white stone turnips; and risk yet a final sowing of peas and broad beans, which will be fit for gathering about the beginning of April, if they escape the contingency of early autumn frosts.

Gather all sorts of garden seeds as they ripen. Hoe advancing crops of cauliflowers, and shade with their own leaves large heads of nearly matured crops. Earth up the crops of celery, cauliflower, broccoli, Brussels sprouts, and other winter greens planted in December.

Pull full-grown garlic, eschalots, and onions; prune crowded melons under glass, and plant cuttings of them for successful crop; give copious daily waterings to cucumbers.

Gather sage tops, lavender spikes, camomile flowers, and plants of pennyroyal, hyssop, mint, balm, marjoram, and other aromatic herbs, and place them to dry for winter use.

Commence budding fruit trees on cloudy days, and stake the expanding shoots of spring-grafted ones, displacing all suckers and shoots beneath the graft. Summer-prune all grass and superfluous shoots in fruit trees of whatever kind, and support branches which give promise of being broken down by overabundant crops.

Transplant shade, and water biennials and fibrous-rooted perennials sown in spring or in the beginning of summer. Clear away the decaying stems of such herbaceous plants as have done flowering. Take up and dry bulbous roots, the decaying state of whose leaves implies ripened roots and fitness for drying.

Support and water choice carnations, dahlias, and hollyhocks; and propagate sweet-williams, pinks, and carnations by layers and pipings, taking care to water freely and shade fully every bright day.

Greenhouse plants now in bloom will require to be carefully staked and supplied with an abundance of water every afternoon, and on specially hot and parching days they are likely to require to be more or less watered twice a-day during this and the succeeding month, whilst a partial shade from the overpowering brightness of the mid-day sun will preserve the purity of the colors of their flowers, and greatly prolong their endurance.

Grass walks and lawns will now require to be very frequently mown, even so often as once a week, where it is desired to have them kept very neat and smooth.

If this operation is performed with a scythe, it will be best done upon showery or dewy mornings. Mowing machines are now, however, more generally used than scythes, and are much more expeditious, for they not only cut smoother and better, but equally well whether the grass is wet or dry, whilst they both roll the lawn and collect the wet grass by the one operation.

FEBRUARY.

Collect all kinds of ripe vegetable and flower seeds. Hoe between growing crops for the destruction of weeds, and single out advancing crops of carrots, parsnips, turnips, onions, beet, and other large growing roots, which can only attain perfection when thinned to a reasonable distance.

Ripening crops of onions, garlic, eschalots, and other bulbous roots may be drawn and stored. Weed and thoroughly clean asparagus beds, afterwards strewing the surface with sprinkling of salt; remove the smaller and lower heads of globe artichokes; if rain should fall towards the end of the month, commence the usual autumn sowings of early York, drumhead, and other cabbages, cauliflowers, savoys, curled greens, red pickling cabbage, and Brussels sprouts for late autumn and early spring planting. Sow also white stone turnips for winter use. Continue successioual sowinge of radish, cress, mustard, lettuce, and endive for salading; and prepare land for a large breadth of onions, for the sowing of which see next month's calendar.

Continue to thin out all unnecessary wood in fruit trees; and if American blight should happen to show on apple trees, exercise unremitting diligence in painting every spot or twig with linseed or other oil, which, if persevered in, will effectually destroy the disease.

Frequently water and stake flower border plants, which require moisture and support during the period of blooming; continue the propagation of pinks and carnations by pipings and layers, as previously directed.

Collect ripened seeds of choice annuals and perennials, especially of verbenas, polyanthuses, pinks, carnations, dahlias, and other esteemed flower border favorites, the seeds of which are imported with difficulty, because of their liability to lose their vitality during the voyage; hence the greater necessity for a judicious care over those sorts we possess—the varieties of which may be greatly augmented, and the colors and habits of the parent plants greatly diversified in the well-defined characteristics of a vigorous offspring.

Greenhouse plants, throughout the whole of the present month, will require a similar attention to shading and watering, as well as by sprinkling them overhead from the fine rose of a watering-pot; or, still better, by dewing them gently with a hand syringe, which has a very renovating effect after the depressing influence of hot dry weather.

Should grass walks and lawns at this season lose their greenness of color from excessively dry weather, one or two heavy waterings sprinkled all over the lawn in the evenings will preserve its color throughout the summer, and maintain the freshness and appearance peculiar to well-kept lawns in the earlier part of the season, when all is green and luxuriant.

MARCH.

Seeds may now be sown of radish, lettuce, cress, mustard, and endive; and this is especially the season for making a large sowing of early white stone turnips, which will yet give a moderate crop of remarkably sweet and tender turnips throughout the whole of the winter and early spring. The most suitable ground for all these crops will be that from which early potatoes have been dug.

Now is the best period of the year for preparing the land for a large breadth of autumn-sown onions, for this indispensable and valuable vegetable, sown *early* in the present month, becomes sufficiently established to withstand the winter, and this crop is one which may be cultivated with advantage in the northern settlements, where larger and finer bulbs can be grown than in the southern portion. In general,

onions are very generally sown at this season, and the crop is well-known to be often an astonishingly profitable one. It is, however, here requisite to introduce a caution against extending the autumn sowing of onions, as it is sometimes unwisely done, to the end of April and May; for, if sown so late, they have not had time to root sufficiently deep to secure themselves, when the first thaw that succeeds a sharp frost is sure to throw them upon the surface. It ought, therefore, to be distinctly understood that if onions are not sown in March, or by the first week in April, they are best deferred until early spring.

Broad beans sown at this season will withstand the winter, and produce an abundant crop in November. All the varieties of cabbages, curled greens, savoys, Brussels sprouts, and cauliflowers may now be sown for transplanting in spring; another sowing of spinach may be made.

Transplant lettuce and endive for winter use; mould up celery; tomatoes and capsicums may be gathered; ripe onions may also be gathered, dried, and stored; and some of the latter sorts of annual pot-herbs will still require to be collected and dried.

Continue the budding of fruit trees, and regulate once more the shoots of vines, apricots, peaches, and other choice fruit-bearing plants; make new plantations of strawberries from well-rooted and established runners, giving an especial preference to the variety known by the name of Keen's seedlings.

Bulbous and tubulous flower roots, lifted about the end of summer, may now be re-planted; polyanthuses, auriculas, primroses, and cowslips, now starting forth into new growth from the altered character of the weather, may be lifted and increased by division of their roots; these and other herbaceous plants which have finished blooming will, during the showery weather of this and the succeeding months, readily bear this easy mode of augmenting their numbers.

English hollies and several other evergreens having completed their summer's growth, and being now about to push forth an autumnal one, can be transplanted with certain success at this season, especially if showery or cloudy days are selected for the operation. The same period and mode of procedure will be found alike applicable to young bluegums, and other trees and evergreen shrubs.

Greenhouse plants, from the greater humidity of the atmosphere, will now require less frequent watering, especially those which have done blooming, many of which may now be headed back; and the cuttings thereby afforded, if placed in a gentle bottom heat, will root rapidly, and speedily increase the stock of flowering plants for another season.

Evergreens of various kinds can now be planted out upon grass lawns; the showery character of the weather and softened sunshine will be found highly conducive to success, and the growing period of autumn is yet sufficiently long to allow of the plants thoroughly establishing themselves before winter. They will thus be ready in spring to start forth into rapid growth, considerably surpassing those, the planting of which has been delayed to the more dormant season of mid-winter.

APRIL.

Cooler weather and less active growth have now restricted the varieties of vegetable seeds necessary to be sown this month to final sowings of cabbages, cauliflowers, savoys, and curled greens, to stand the winter in the seed-beds, and afford supplies of each for planting out in spring, to cress and mustard for late salading, and to a good sowing of spinach for spring gathering.

Relief, however, from the duties of sowing only substitutes the obligation of renewed exertion in the not less pressing duties of transplanting; for most of the plants sown about the end of February and first week in March will now require to be planted out, so as to afford supplies of vegetable for early spring use. Continue to transplant lettuce and endive for winter salading, and tie up the more advanced crops of each for blanching; earth up growing celery, and take precautionary measures for the protection of the late heads of cauliflowers by bending their own leaves over them, for they are very susceptible to injury from frost.

Hoe between and earth up advancing crops of flowering broccoli; and if these, from their over-vigorous growth, have become too crowded, the plants of every second row, and each alternate plant in the remaining row, may, with advantage, be thinned out and planted to the neck in potato or other ground from which the crops have been removed; for it often happens on a rich new ground that, unless broccoli receive a check in autumn from second transplanting, or, by being laid over on their side, they are liable from excessive exuberance of growth to pass their proper season of flowering, and stand over to the second year. Commence to lift, dry, and store early seed potatoes, and dig manure, and trench all vacant pieces of ground, so that they may throughout the winter derive all the following advantages of frost, sun, and air.

Where omitted last month it will still be a good time to plant out lines or beds of strawberries from the best-rooted young runners of the current season's growth; twelve inches from plant to plant in the row, and not less than twenty-four inches between the rows, are fair distances. Unquestionably, the best variety is the Keen's seedling, which has fully proved itself an abundant bearer, producing a profusion of fine fruit from October until the end of January. The next best sorts are the British Queen and Elton Pine. These two late sorts successively prolong the strawberry season until other small fruits are profusely ripe.

Budded fruit trees may now be untied, and towards the end of the month pruning may be commenced upon currant bushes and raspberries which have fully shed their leaves.

In flower gardening, continue the planting of bulbous flower roots, the lifting, drying, and storing of dahlia roots, the taking up and protecting of geraniums and other tender plants unlikely to withstand the winter; continue the subdivision and increase of flower border plants, thus prudently providing for the gaiety of the garden during the coming season.

Evergreens of many varieties may continue to be successfully transplanted, settling the earth around the roots of each plant with a heavy drenching of water as soon as planted. Budding may still be performed under all the conditions usually deemed essential to success; and this will not apply merely to fruit trees, but to purple beech, weeping ash, rose acacia, scarlet and double-blossomed thorns, as well as many other choice trees and shrubs, which attain greater perfection and more luxuriant growth when established on vigorous stocks of a kindred character.

Greenhouse climbing plants, the beauty of which has passed away, may now be trimmed in, and neatly trimmed, so disposing their branches as to make the most affective display of blossoms throughout the course of another season. Water may be withheld from their roots, and syringing overhead may now be discontinued. Permitted thus to rest from growth for a time, they will shoot forth in spring with greatly renewed vigor, and richly ornament the greenhouse with a profusion of handsome bloom throughout the whole of summer.

Cuttings of verbenas and geraniums, and many other soft-wooded plants, may still be planted with the certainty of their rooting freely, and still be in time to make good blooming plants during the following summer.

Grass lawns and walks frequently mown and rolled during the months of autumn will present a much smoother and greener appearance during the winter months, because of the extra care bestowed, and as greenness and smoothness are the two first considerations in the management of all well-kept lawns, no reasonable efforts ought to be spared at this season to secure in their fullest perfection the accomplishment of these very desirable advantages.

MAY.

Season for commencing winter pruning has now arrived, as indicated by the falling leaves of gooseberries and currants. In performing this operation, first divest the bush of all suckers, for these are generally gross, unfruitful shoots, which only mar the symmetry and vigor of the bush.

The young wood must be thoroughly cleared out from the centre, and the side

shoots kept at least six inches apart, so that when the bush is pruned it should present the form of a spacious cup; this mode of pruning being best adapted to admit a sufficiency of light and air, two essential elements in the production of large, high-flavored fruit.

In pruning raspberries, first divest them of last year's fruit-bearing wood, then reduce the shoots of the past summer to not more than from three to five of the strongest young canes to each plant, and these may be shortened to one-fourth their length, and securely tied to a strong stake, or against an espalier rail, which is a secure and excellent mode of training both raspberries and currants.

Carrots, parsnips, salsafy, and scorzonera roots may now be lifted and stored in dry sand; and the land on which they were grown may be thrown up in ridges, to expose the greatest extent of surface to the beneficial influence of rain, sun, and air.

Dress seakale beds with a good sprinkling of salt, and a covering of stable manure, first removing the decayed leaves, and stirring the surface of the bed a few inches in depth.

Clear away also the ripened haulm of asparagus, first loosening the surface, and then dressing the bed with eight or ten inches of fresh sea-weed; or, in the absence of this, give a heavy dressing of salt, and then cover with six inches of well-rotted stable manure, for both seakale and asparagus are well known to luxuriate mostly in soils highly impregnated with saline substances.

Rhubarb beds should now be cleaned and heavily manured; for this vegetable, if grown in perfection, requires a much more rich and moist soil than is usually allowed to it.

Globe artichokes may now have their decaying stems and leaves cut away, the surface loosened with a fork, and the ground around strewed with litter, to protect their roots from the injury they are likely to sustain from the frost.

Herbaceous plants which have done blooming will now require to be trimmed; decaying annuals removed; fuschias, geraniums, verbenas, and other similar plants will now require to be protected. The planting of bulbous roots may be commenced and the flower borders neatly dug, to give them a freshness of appearance pleasing to the eye, which will in some small degree compensate for the absence of floral display.

Deciduous trees and shrubs which have fully completed their growth, and perfectly matured their young wood to its extremity, and from which the yellow leaves of autumn are beginning to fall, may now be very successfully transplanted, for early autumn planting is invariably the most successful; for the descending sap of trees enable them at once to form new roots, and establish themselves ready to start into a growth in spring not unfrequently as luxuriant as that which is obtained from trees which have been one whole year established.

The gaiety of the greenhouse will now be nearly over for the season, most of the old-established geraniums, fuschias, verbenas, and others of a similar class, may now be closely pruned in, and transferred to similar pots by having the ball of earth reduced, and their roots reasonably trimmed; a dry atmosphere may be maintained by a free circulation of air every fine day, and watering at the roots will not now be required more that once a week. Under this treatment the plants will almost entirely rest from growth for two months, being thereby better fitted to start into a vigorous growth in spring.

Grass lawns may now be levelled by lifting and relaying the turf, or new lawns may in this way, and at this season, be advantageously formed; for the frequent showers will preserve the color of the newly-formed sward; and if the turf is closely fitted it will ropidly unite at this season, and very soon form a smooth, even sward, requiring one or two close mowings and rollings, which will enable it to preserve a fresh and agreeable appearance until the recommencement of growth in early spring.

JUNE.

Seed sowing is now entirely suspended, for suitable weather will afford opportunities to continue pruning and transplanting; for now is the season for pruning all sorts of apples, pears, plums, and other fruit trees, the young wood of which should be shortened back one-third of its length, and all the weaker shoots spurred in, removing every branch which either crosses another or seems to interfere with the symmetrical form of the tree. Excessive pruning, however, which new-comers are too apt to indulge in, ought not to be allowed; for severe pruning only fills a vigorous tree with a rush of young wood instead of fruit, thus proving that pre-acquired home ideas of pruning are too often, in Queensland, very much at fault.

The transplanting of all sorts of fruit trees may be continued; and the present is also a suitable season for the planting of all sorts of forest trees, evergreens, and ornamental shrubs, and also for thorns, privets, sweetbriars, and other plants suitable for hedges, as well as such of the native shrubs and trees as are known to bear removal. These are all best transplanted at this season; for full days, a moist atmosphere, and occasional rains, may be all regarded as circumstances favorable to successful transplanting.

Now is a suitable season to commence planting eschalots, garlic, and potato or underground onions, first manuring and digging the ground, then laying it off in beds four feet in width, with four rows in the bed, and from seven to nine inches from set to set. The bed may then be topped off with a thin covering of wood-ashes—a material in which all bulbous roots, whether useful or ornamental, seem to luxuriate.

New plantations of rhubarb may now be made. The usual mode is to plant two rows in a bed four feet wide, and two feet apart in rows.

Asparagus beds may now be formed, not in the costly manner often resorted to in England, but by amply manuring and digging a piece of good land, then marking it off in four-and-a-half-feet beds, on each of which plant three lines of one-year-old roots at nine inches distance, then shovel from the intervening paths just sufficient soil to cover the crowns of the plants, then give a heavy dressing with salt, and finish off with a covering of six inches of well-decomposed manure. Beds so planted will yield several good gatherings the second summer after planting, and from the third season will afford an abundant supply of this delicious vegetable, which in no portion of the world is produced in greater perfection than in Queensland.

Flowering bulbs, such as crocuses, snowdrops, jonquils, hyacinths, narcissus, and tuberous-rooted plants, such as anemones, and ranunculas, and even more fibrous-rooted plants, like the lily of the valley and other convallarias, should now be planted; for the early spring blossoms of these lend to the flower borders their first attraction, and when judiciously blended with the choicer sorts of autumn-sown annuals are capable of awakening in every true lover of floral beauty a deep feeling of admiration.

Recently-planted trees and shrubs of large size, to insure their greater stability, may possibly now require to be staked or otherwise supported, for strong south-westers, accompanied with drenching rain, have a tendency to lay over newly-planted trees, thereby breaking their recently-formed roots, which careful staking will entirely obviate.

Maintain in the greenhouse as dry a temperature as the character of the weather will allow, taking advantage of every fine day to give plenty of air.

Choice plants standing upon grass lawns may now require some degree of protection to enable them to withstand the severity of the frosts which occasionally prevail during this and the succeeding month.

Where the plants to be protected are of moderate or of small size only, the simplest means of protection is a canvass awning in the form of a pyramid, sufficient to cover the plant; or a still simpler means is to place stakes around the plant to be protected, meeting them at a point above its top, and filling in, over, and around the plant with dry fern.

JULY.

Commence to sow peas and beans on light-dry sandy soils, the earliest sown crops of these being by far the most productive, especially when sown on land which has been under repeated cultivation.

It is also desirable to risk a small sowing of cress, mustard, radish, and spinach at this season, although these sowings are less to be depended upon than those made during succeeding months.

Even now the planting of early potatoes may be commenced, provided due precaution is taken to plant only on perfectly dry land not liable to become flooded; for wherever sufficient water stands after heavy rains the sets of newly-planted potatoes are sure to perish. Indeed, the only object gained by planting thus early is the lightening of duties at a more advanced and busy period of the season.

Continue the pruning and transplanting of fruit trees as previously directed, as well as ornamental trees, evergreen shrubs, thorns, and other plants suited for hedges.

The formation of beds and mode of planting, advised in last month's calendar for rhubarb and asparagus, may be successfully continued. The present is also a season suitable for the removal of the roots of seakale, which may be planted in beds five feet in width, with three rows in each bed, and two feet distant in the row; after which the crowns may be covered with six inches of seaweed, or well-rotted stable manure—the former being preferable; for both seakale and asparagus, being submarine plants, retain, even under a garden cultivation, their predilection for salt and seaweed.

Established beds of seakale may now be forced into early growth by the application of fermenting stable manure, which will excite an immediate growth, thereby affording an abundant supply of this delicious vegetable in from twenty to thirty days from the time of covering in. For later crops, however, and especially where forcing appliances are not conveniently obtainable, it may readily be produced in high perfection by simply covering the crowns with from nine to twelve inches of light-dry soil taken from the paths of the beds on either side, and thrown over the crowns, through which the stems will stretch themselves until they reach the surface, when, by clearing away the soil, they will be found to be nicely blanched and fit for gathering.

In flower gardening continue the planting of bulbs and other flower roots; the subdivision and increase of herbaceous flowering plants; the pruning and transplanting of roses, and other similar hard-wooded flowering plants. Make the first sowing of sweet peas for early blooming, and even now you may risk the first sowing of mignonette.

Proceed with the continued preparation of land-digging or trenching for the further planting of fruit and forest trees, for very much of their after-success depends upon a reasonable amount of preparation of the land in which they are permanently to stand. The planting of trees may be continued, selecting weather during which neither sharp frosts nor excessive rains unduly prevail.

The gaiety of the greenhouse in early spring may be secured by the introduction of pots of early-flowering bulbs, such as crocuses, snowdrops, anemones, ranunculas, hyacinths, lily-of-the-valley, together with early-blooming heaths, epacrises, and gayest of all the Chinese primrose, in white, pink, and fringed varieties; these of themselves, if introduced in profusion, will enliven the dull months of winter and early spring, and impart to the greenhouse an attractive and progressive gaiety, increasing with the progress of the season. Vineries, when early forcing is not resorted to, require little care at this season beyond painting the vine to destroy any remaining traces of insect life. These having been previously pruned and well brushed, paint them all over, from top to bottom of their stems, with a liquid composition of soft soap, sulphor, and camphor, dissolved in spirits of wine, with the addition of some common clay; all of these may be mixed and made to the consistency of cream by the use of tobacco water, and if this be applied with a painter's brush, it will effectually destroy the spider, brown scale, and other

insects destructive in a more or less degree to the fruit and foliage of the vine, the depredations of which are easily prevented by resorting to this timely precaution.

Grass lawns and shrubbery beds and borders usually receive attention at this season in the way of repairing, by taking up and relaying portions of the lawn which are unlevel, by neatly edging the margin of all beds and borders, and with equal care all gravel walks surrounding or crossing any portion of the lawn; for ornamental gardening can only be deemed worthy of the name where neatness and order are regarded as first considerations.

AUGUST.

Although early autumn-sown onions produce by far the largest and finest bulbs, yet a fine crop may still be obtained by sowing at once in beds four and a-half feet in width, and from five to seven rows in each bed, covered with finely-raked or sifted soil; although wood-ashes, if conveniently obtainable, are better than either.

Onions ought to be sown considerably thicker than most other vegetable seeds, from their peculiar liability to failure.

Early peas may now be generally sown in rows from one to four feet apart, the distance being regulated by the habit of the variety; that is, whether dwarf or tall; though the strong winds of midsummer, taken in connection with the scarcity of pea-stakes, must ever insure for the most dwarfed sorts a decided preference.

Four of the best of these are early dwarf, emperor, early queen of dwarf, Lord Raglan, and late dwarf blue imperial; and three of the best of intermediate height are Fairbeard's early surprise, Woodford's green marrow, and blue Prussian; and three of the best of the very tall varieties are the alliance, the champion of England, and the ne-plus-ultra.

Broad beans may now be generally planted in lines across the garden squares, twenty-four inches asunder; the lesser sorts, like the early mazagan, two inches; and the larger varieties, like the Windsor, four inches apart. These of the best varieties are long-pod, green Windsor, and broad Windsor, the latter being generally esteemed the best.

A first sowing of early short-horn carrots may now be made, though some risk of the crop starting prematurely to seed always attends the early sowing of this vegetable.

Parsnips sown this month grow larger and finer than later crops. They are usually sown in beds four and a-half feet wide, with four rows in each, and afterwards singled out so as to stand about seven inches apart.

Cress, mustard, radish, and lettuce, for spring salading, may continue to be sown at fortnightly intervals.

Spinach may now be sown in rows ten inches apart, and a similar distance may be allowed to such of the thinnings of last month's sowings as may now be becoming fit for transplanting.

Curled parsley, either as an edging to garden walks, or for the purpose of defining the backs of borders, may now be sown in continuous lines.

Seeds of cabbages, cauliflowers, broccoli, savoys, Brussels sprouts, and curled greens, to produce early spring plants, may now be sown; and autumn-sown plants of each of these varieties now fit for removal may be at once transplanted.

Rhubarb, asparagus, and seakale may be sown, and last year's roots of each, where not already done, may yet be safely transplanted. First sowing, on a slight hot-bed, or early cucumbers and melons, celery, capsicums, and tomatoes, may now be made at this early period of the season, to be forced into growth by the aid of artificial heat.

Apples, pears, plums, cherries, peaches, nectarines, figs, gooseberries, currants, raspberries, and strawberries should now be planted as soon as possible; for the increasing strength of the sun's rays is daily becoming less favorable to a high degree of success.

Sweet peas, mignonette, and the numerous varieties of hardy, or half-hardy, annual, biennial, and perennial flower seeds must at once be sown; and plants of

sweetwilliams, stocks, wallflowers, daises, primroses, violets, and many other plants of a similar class, can now be successfully transplanted.

Returning spring suggests the necessity for renewed activity in all matters relating to greenhouse cultivation ; first, however, amongst the more pressing duties of the season will be that of shifting to large flower plants all plants requiring additional pot room to enable them to increase their growth, and to perfect their bloom. For this purpose, flower pots, at least twice or three times the size of those the plants now occupy, should be well drained with broken flower pots or small pieces of brick, and the plants potted in these in a mixture of something like good garden soil of a rich black loam, to which one-third of well-decomposed manure has been added.

After potting, re-arrange the plants in the greenhouse, shading slightly from the brightness of the mid-day sun, and sprinkle freely with slightly diluted water every morning and evening for one week, throughout the whole of which abstain from giving any water at the roots.

Shrubs and trees standing upon grass lawns, or growing on shrubbery beds and borders, will, in numerous instances, require pruning in ; for on good land, where the growth is rapid, plants not unfrequently become too large for any but shrubberies and lawns of spacious extent. Plants ought, therefore, to be kept in due proportion to the extent of lawn by heading back every spring, by which, if properly done, their symmetrical form will be maintained, their relative proportion fairly balanced, their bloom strengthened, and greatly increased in profusion.

SEPTEMBER.

Continue former sowings of onions, leeks, carrots, parsnips, red beet, cabbage, cauliflower, savoys, Brussels sprouts, curled greens, spinach, parsley, mustard, cress, radish, lettuce, and endive, together with two or more successional growing of peas and broad beans. The present is also a suitable time for sowing celery on the open border for late crops, succeeding that which was recommended to be sown last month on a slight hot-bed.

Any time this month may be chosen for sowing all the varieties of flowering broccoli. The best sorts are the early white cape, the Wolcheron, the imperial white winter, Snow's superb white, and the white mammoth. These varieties will afford a succession of fine broccoli for daily use from the time cauliflowers cease to produce in autumn until their return, about the end of November.

Three small successional sowings of early white stone turnips may be made between the beginning and the end of the month—a repetition of the sowings being needful, lest the first should happen to start off prematurely to seed, which is quite a usual occurrence with the first early-sown crops of carrots and turnips.

Another slight hot-bed may now be made upon which to plant the cucumbers and melons sown last month, and to carry on growing tomatoes, capsicums, balsams, cockscombs, and globe amaranths, or any other seeds which are benefitted by a gentle bottom heat.

The celery sown on a hot-bed last month may now be gradually inured to exposure, and, when sufficiedtly hardened off, may be thickly planted out in a moist, shady situation, and very frequently watered until finally transplanted, as directed, in the January calendar. The various annual pot-herbs may now be sown—such as summer savory, sweet marjoram, sweet basil, bush basil, and marigolds ; and either the seed may be sown, or last year's plants transplanted of such biennial and perennial sweet and pot herbs, as thime, sage, winter savory, pot-marjoram, balm, borage, spearmint, peppermint, hyssop, and lavender ; and of such as bear the reputation of possessing medicinal virtues—such as rosemary, feverfew, pennyroyal, camomile, and horehound.

The roots of rhubarb, though now beginning to unfold their leaves, may still be safely transplanted, especially when lifted with a ball of soil adhering ; and the roots of asparagus, seakale, horse-radish, globe and Jerusalem artichokes, will also still bear removal with equal certainty of success,

The transplanting of gooseberries, currants, raspberries, strawberries, apples, and other fruit trees, as well as forest trees, should by the end of the month be com-

pleted for the season; for the parching north-west winds which sometimes blow at intervals from the beginning or middle of October are unfavorable to the re-establishment of late-removed fruit and forest trees.

The seeds of sweet peas and mignonette may continue to be sown for successsional bloom, with all the numerous sorts of hardy or half-hardy annual, biennial, or perennial flower seeds. Early in the present month is also a suitable season for the planting of roses, fuschias, hollyhocks, dahlias, chrysanthemums, pinks, carnations, and many other varieties of similar ornamental herbaceous flowering plants, which, in their season, impart to the flower borders a pleasing gaiety and fragrant perfume.

Greenhouse plants re-potted last month, will, every fine day, require to have an abundance of air, so as to secure a healthy, vigorous growth—an important point in the successful culture of greenhouse plants to be aimed at, and under proper treatment, of very easy attainment, by a rigid adherence to the usual rules which govern successful cultivation; these mainly consist in profuse ventilation, frequent watering in bright weather, a moist atmosphere secured by frequent sprinkling, together with an absence of the greenhouse insect pest, known by the common name of green fly, the removal of which is easily effected on its first appearance by syringing overhead with tobacco water, or by fumigating with tobacco smoke, either of which will be found perfectly efficacious.

Grass lawns, walks, and verges will now have grown sufficiently to require their first mowing, rolling, and sweeping. If each of these operations is carefully and well performed upon this occasion, the lawn will be much more easily mown and kept neat throughout the summer. All beds or borders, standing on grass lawns, which are dug during autumn or winter, will now require to be neatly raked, so as to fit them for the reception of annual and biennial flower seeds.

OCTOBER.

Continue the sowing of flowering broccoli, adhering to the varieties previously recommended. Early in the month make a final sowing of Seymour's superb white or Manchester red celery, and also sowings of curled parsley, globe savoys, Brussels sprouts, curled greens, and cauliflowers. Make successional sowings of early white stone turnips, spinach, cress, mustard, raddish, lettuce, endive, and red beet. Even onions may still be sown; more, however, for the purpose of drawing green throughout the summer and autumn, and thus saving the bulbs of the earlier and better crops. The varieties of early and late cabbages may also be sown, and during showery weather the early spring-sown plants of each may be advantageously transplanted. Carrots, parsnips, salsafy, and scorzonera may still be sown; and now is a suitable time to commence first small sowings of scarlet runners and dwarf French beans. These first sowings are not, however, to be relied upon; for some reasons it happens that a long period of fine weather may be succeeded by a single chilly night, accompanied with a light hoarfrost, by which the first crops of scarlet runners, French beans, and some other tender plants, are partially swept off; hence the necessity for successional sowings.

Cucumbers and melons planted on a hot-bed last month will now require to be finally moulded; and to render them abundantly fruitful they ought to be stopped at every second joint, and sprinkled with water on the afternoon of every warm day, closing them in early with a moist, warm atmosphere. Tomatoes and capsicums, balsams, cockscombs, and amaranths sown in August and September will now need to be potted off singly.

Towards the end of this month the out-of-doors hardy-ridge cucumbers, watermelons, pie-pumpkins, gourds, vegetable-marrows, and late tomatoes may be sown within any sheltered enclosure. All of these are very tender, and, where proper conveniences exist, it is the safest plan to sow them in flower pots, placed either in a glass frame, or within the window of a dwelling house, until the seeds have germinated, and the plants are about an inch in height; after which they may for a few days be gradually inured to exposure, by placing them out during the day

and keeping them in at night; and when thus sufficiently hardened off they may be planted out in any warm, sheltered situation, and for a time slightly protected by a temporory covering at night.

Strawberry plants bloom much more vigorously when frequently watered during dry weather. The seed-stems of rhubarb and seakale exercise a very exhausting power over the roots, and should all be cut away as soon as perceptible; rhubarb will be greatly benefitted by frequent heavy waterings. Some of the finest rhubarb yet grown has been produced after repeated drenchings with soap-suds.

Flower seeds of all the hardy and half-hardy annuals may still be sown; and now is a suitable time to commence sowing the more tender varieties, such as convolvolus major, tropœlum canariense, petunias, nasturtiums, and out-of-door balsams. These and other similarly-delicate kinds liable to suffer from hoarfrosts may, with tolerable safety, be sown towards the end of this month on the open borders.

Hyacinths, anemones, ranunculuses, and other bulbs now in flower, will have their blooming period greatly prolonged by frequent watering and shading from the overpowering brightness of the mid-day sun.

Successful culture of potted plants during the previous months of spring will now begin to clothe the greenhouse with healthy foliage and a profusion of beautiful bloom, the gaiety of which will richly reward the cultivator's earnest, anxious exertions, who will now begin to water more freely at the root, and more sparingly overhead; for water sprinkled over blooming plants extracts the delicate colors of the petals, washes off the handsome pollen which not unfrequently adorns the anthers and stigma of the flowers, and hastens more rapidly to decay the too evanescent beauty of handsome flowers, which a drier atmosphere would possess the power of greatly prolonging.

Continue to maintain a warm, moist atmosphere, syringing with water of the same temperature as the house, and closing early every afternoon.

All flower beds or borders occupying a position upon or standing by the margin of grass lawns, should now be fully planted with greenhouse and other plants well suited for summer decorations, such as geraniums, verbenas, calceolarias, cinerarias, fuchsias, heliotropes, carnations, and hybrid perpetual roses in pots; all of these with a fair proportion of blush and dark China roses, judiciously blended, will maintain throughout the whole of the summer and autumn a great profusion of bloom, combined with a pleasing diversity of and very enjoyable perfume.

NOVEMBER.

Successional sowings of white stone turnips may continue to be made; for, to have these in perfection, it is best to make frequent small sowings, using the roots only when they are young and tender. Swede turnips sown now will be fit for use in winter; for, although they are usually considered a field crop, they are also a very excellent winter vegetable.

Further supplies of spinach, and repeated sowings of peas and broad beans, may continue to be made; should the soil happen to be dry at the time of sowing any of these crops, it is an excellent plan, after the drills have been formed, to run a potful of water along the bottom of each, immediately after which the seeds may be sown and covered in. This is a much better and more natural plan than steeping seeds, and the ground will retain the moisture thus imparted better than by surface-watering, whilst the germination of the seed will be considerably accelerated thereby. Crops, however, which have recently been sown will be greatly benefitted by repeated surface-waterings during dry weather. This assertion is sometimes challenged by the inexperienced and unobservant.

Successional sowings of cress, mustard, radish, endive, and lettuce can be continued. Spring-sown early and late cabbages can be transplanted, and additional sowings made; any other sorts of winter greens fit for removal may now begin to be transplanted, care being taken to select suitable weather, and a fit condition of the soil.

Vegetable-marrows, cucumbers, gourds, pumpkins, water-melons, and tomatoes, raised in pots, as previously directed, may now, if omitted last month, be planted out in a sheltered situation; each of which, except the tomatoes, may be planted in threes, each three standing about a yard apart. The first few days after removal they should be constantly shaded and frequently watered. Tomatoes may be planted at the bottom of a paling to be trained against it, or in continuous lines across the garden, twelve inches distant in the line, and to be ultimately supported by branches similar to pea-stakes; or bricks may be placed upon the surface, and the plants pegged down upon them, the radiating heat from which rapidly ripens the fruit.

Fruit trees, especially vines, peaches, and nectarines, are liable to produce more young wood than is either favorable to the future production of fine fruit, or conducive to the general vigor and symmetry of the tree. Pinch out, therefore, with the finger and thumb, all seemingly superabundant shoots, leaving only such as are likely to leave the tree symmetrical and well-proportioned.

Established raspberries, especially on a hot, dry soil, are liable at this season to throw up numerous suckers, which should either be frequently cut with a garden hoe, or very carefully lifted with a fork; for they are produced at the expense and to the great injury of the parent fruit-bearing plants, at the bottom of each of which from three to five young shoots, left for next year's fruit-bearing canes, are amply sufficient.

Strawberries out of bloom should have frequent liberal waterings, to assist them in swelling their fruit.

Flower gardens should be neatly hoed and raked, and sweet peas, Brompton stocks, dahlias, hollyhocks, and other tall-growing plants, will now require to be staked or otherwise supported; whilst all the other dwarf-growing and choicer sorts of flowers will have their brilliancy of color and duration of bloom greatly prolonged by frequent shading and watering.

The greenhouse will now be profusely gay with all the rich and gaudily-colored flowers, which geraniums, fuchsias, and verbenas in a full blaze of bloom can impart, brought out in contrast and heightened in effect by the gaiety of numerous other flowering plants, exhibiting every shade of color, as well as a large diversity of foliage.

The duration of this display will be best maintained by watering freely at the root only, by airing largely every calm day, and by shading the house slightly from the brightness of the mid-day sun.

Climbing plants, growing up the rafters and columns of the house, will require frequent pruning and training, so that the beauty of their gay blossoms may not be obscured by the density of overcrowded leaves and branches.

Flower beds standing upon grass lawns, which have been well filled with flowering greenhouse plants, now starting forth into vigorous growth, will not only require at this season frequent watering, but also continued attention to tying and staking; for rapid-growing, soft-wooded plants, like dahlias, are liable to be broken with the wind, unless supported by strong stakes, and tied in at least once every week; care being taken to bind very loosely, so as to allow room for the growth of the daily-swelling stems, which require ample room for expansion.

DECEMBER.

Exuberant growth in gardens everywhere prevails, and especially amongst fruit trees, which now require to have both the fruit and young growths properly thinned; the rapid growths of the stocks of fruit trees and roses fit them for commencing the operation of budding, care being always taken to select for the operation a showery or cloudy day.

French beans and scarlet runners may be planted, and additional sowings of radishes, lettuces, cress, and mustard may be continued; but the chief crops which claim attention this month are turnips, a large breadth of which should now be sown for winter use. The yellow Swede, for use as a vegetable, should be sown as

early as possible in December, and the yellow and white garden varieties about the end of the present and the beginning of the ensuing month.

The earlier part of the present month is usually characterised by frequent showers, of which advantage should be taken to plant out cabbages, cauliflowers, savoys, Brussels sprouts, and flowering broccolis, all of which ought now to be extensively planted; for upon the exertions made at this season the limited or plentiful supply of winter vegetables will entirely depend.

Flower borders should now be exhibiting a profusion of roses, fuchsias, geraniums, pinks, carnations, stocks, and sweetwilliams, with many sorts of flowering bulbs and numerous varieties of lovely annuals; and though at Christmas we can neither suspend "mistletoe boughs" from the ceilings of our dwellings, nor display bunches of hollyberries, yet by the time of its arrival we shall be able to pile our tables with delicious strawberries, and revel amid the fragrance and beauty of wreaths of blooming roses--luxuries which the noblest and wealthiest of England's aristocracy cannot at this season obtain.

Greenhouse plants which have done blooming may now be removed to a cold frame, or placed under the shade of a wall or fence having a southerly aspect. The removal of these from the shelves of the house will afford room for the introduction from the melon and cucumber frame of such handsome flowering tender and other annuals, in pots, as balsams, cockscombs, globe amarants, white and purple-egg plants, phlox drummondii, humea elegans, gallardia picta, blue nemophila, coreopsis drummondii, sensitive plant, and other similarly ornamental and interesting varieties, all of which will add greatly to the attractions of the greenhouse, and aid materially in maintaining its continued gaiety throughout the whole of the summer, and some of the months of autumn.

Ornamental hedges bounding grass lawns and shrubberies will now have made growth sufficiently long to require close trimming in, for all such screens, which are intended not merely for shelter, but also for ornament, ought to be neatly trimmed at least twice every year. The hedge will thus very soon acquire a desirable density and neatness of appearance, thereby blending both the advantages of improved shelter and greater ornament, two very desirable acquisitions, both of which tend greatly to increase the enjoyment derivable from ornamental gardening.



Towns and Business Directories

OF THE DARLING DOWNS.

TOOWOOMBA.

THE town of Toowoomba, the capital of the Darling Downs, is situated on the summit of the Great Dividing Range, at an elevation of 1940 feet above the level of the sea. It was not originally intended for, or surveyed as, a site for a town. Owing to the hostility manifested by the early pioneers to any encroachment on their runs for townships or other purposes, the few persons who were anxious to do business with the men on the stations were obliged to settle down at Drayton. At one time Drayton was a place of considerable importance. It possessed a hall of justice, built of the most primitive materials, and on court day, which was generally held once a month, the town was full of country visitors, and a very large amount of business was transacted. In 1855, Toowoomba, which is an aboriginal name, signifying "*Great in the Future*," began to attract attention, and in that year a large quantity of land was sold by the New South Wales Government in farm lots as suburban to the town of Drayton. As Toowoomba was the point of ingress and egress over the Main Range, a large amount of traffic passed through it, and occasionally as many as thirty or forty bullock-teams have been seen in one encampment on what is now known as the Mort Estate, behind the Royal Hotel. In 1858 the population of Toowoomba was considerably increased, and farming on a small scale was carried on by several persons. On the separation of the colony in 1859, Drayton and Toowoomba and the surrounding suburbs were formed into an electoral district, returning one member to Parliament. The number of electors on the roll at the first general election was 243. It now returns two members to Parliament, and has an electoral roll of 1800. In 1860 the population had increased to such an extent as to justify the inhabitants in applying for incorporation under the Municipal Institution Act of 1858. The town was accordingly proclaimed incorporated on the 24th of November of that year. The area comprised within the municipality is 2733 acres, and is divided into three wards. The Municipal Council consists of nine aldermen, three for each ward, one of whom is annually chosen as Mayor. One alderman retires from each ward annually, so that the ratepayers have ample means of infusing new blood into the management of their local affairs. The increase of population has caused a recast of the wards necessary, and in future the three wards will be known as South Ward, East Ward, and West Ward.

The population of Toowoomba, according to the last census, was 5207, but it may be fairly calculated now at over 6000, and that of the suburbs, including Drayton, Highfields, Meringandan, and Emu and King's Creeks, and the various agricultural areas, at 14,000—making a total of 20,000. The properties that were sold by the Crown in large blocks have been mostly subdivided, and the town now presents the appearance of a bustling, active place of business. The climate is, without exception, the finest in Queensland, and now that the railway has been extended to the metropolis, Toowoomba has become a favorite place of resort to those desirous of leaving the rather warm climate of Brisbane to enjoy the cool, invigorating breezes of the Downs. His Excellency the late Sir Arthur E. Kennedy selected Toowoomba as a locality for a summer residence, and every year rented a large brick building on the summit of the Range for the purpose. Ten acres of land have been reserved on the Main Range as the site for a summer residence of the future governors of Queensland.

Toowoomba has 12 places of public worship—the Church of England (2), the Church of Rome, Wesleyan, Presbyterian (2), Congregational, Baptist, Primitive Methodist, Lutheran, and Independent German Church. A Jewish Synagogue has also been erected.

In schools the town and district are well provided for. There are twelve primary schools, and two conducted in connection with the Roman Catholic Church. On the 1st January, 1876, the new Education Act came into operation, and from that date the teaching in all State schools has been purely secular; State aid to non-vested schools ceased at the end of 1880. A State Grammar School has been erected at a cost of £10,000. A Mechanics' Institute and School of Arts has long been established, and a new building in connection with the institution has been erected at a cost of £3500.

The town is well supplied with water, which is laid on to most of the streets of the Municipality. The cost of the waterworks was £20,000.

The public hospital is under the control of the Government. It is supported partly by voluntary contrlbutions, and partly by State aid. It has accommodation for 25 male patients and 12 female patients. The average number of admissions during the year is 260 males and 50 females. The average number of patients in weekly during the year is 32. It is attended by four honorary surgeons, and is managed by a committee of eight members, and is under the superintendence and management of Dr. Flood, as house surgeon. The average amount of voluntary contributions is £500 per annum. The old hospital buildings are converted into a public school, and a new hospital has been erected at a cost of £9500, exclusive of £1000 paid for the site.

The industries of the town and district are steadily progressing. There are two flour mills, four steam saw mills, two foundries, a large and extensive brewery, with malting-house attached; three tin-plate working establishments; boot factories; cordial and steam ærated water manufactories; coach-building establishments, wheelwrights, three tanneries, and a soap factory.

The other public institutions are the Post Office, Telegraph Office, Railway Offices, Works Office, Land Office, Court House, Gaol, and Reformatory for young girls. A large and handsome two-storey block of public buildings has been erected in Margaret-street. The ground floor is occupied by the Public Lands and Public Works Departments as offices for the various officers; and the upper storey for the holding of the Assizes, the District Court sittings, and the ordinary police business. There are also offices and retiring rooms for the judges, magistrates, jury, witnesses, and the various officers of the court. The whole block is surmounted by a clock tower, sixty feet in height, in which is fitted a large four-faced clock, purchased in London at a cost of £250, which chimes the quarter hours, and the striking of the hours can be heard all over the town.

A new Town Hall has been completed and furnished at a cost of £4100. The hall is one of the most handsome and commodious in the town, and has a gallery. Suites of rooms have been supplied for all the officers of the Corporation.

Toowoomba has a public park of 70 acres, and a portion of it is now laid out as a Botanical Garden, and made a healthy place of recreation from funds supplied by the Legislature.

The local Volunteer companies have been consolidated, and nominated the 2nd Queenslanders, under the command of Major Godsall.

There is one Masonic Lodge, three lodges of Oddfellows, three Good Templars Lodges, a Rechabite Society, a Blue Ribbon Society, and two other benefit societies. The Caledonians and Hibernians have each a society. There is also an excellent Fire Brigade and a strong Liberal Association.

Toowoomba has two newspapers—*The Toowoomba Chronicle*, published on the mornings of Tuesdays, Thursdays, and Saturdays; *The Darling Downs Gazette*, published on Mondays, Wednesdays, and Saturdays.

In addition to the Waterworks, a Gas Company has been formed to light the streets, the stores, and all the public offices with gas, and is now in full operation.

There are two agricultural societies in Toowoomba; one holds its exhibition in

August, when live stock chiefly is exhibited—the other in January, when grain, vegetables, fruits, flowers, and wines are exhibited. Each society is assisted by the Legislature to the extent of £ for £ raised by private subscription to the extent of £200.

The present Mayor of Toowoomba is the Hon. W. H. Groom, M.L.A., and the Aldermen are Messrs. Jas. Campbell, M.L.A., Malcolm Geddes, Jas. Taylor, J. Garget, John Fogarty, C. Pottinger, J. Giles, and B. French. Mr. John M. Flynn is Town Clerk; Mr. Laking, Rate Collector; and Mr. Thomas Stockham, Nuisance Inspector.

The Toowoomba Municipality comprises an area of 2733 acres, and is divided into three wards. The estimated population is over 6000, and the estimated number of dwellings 1104. The estimated value of the rateable property is £316,340, and its assessed annual value £46,313. The amount of rates levied at 1s. in the £ was £2015 13s. The Endowment from the Consolidated Revenue of the colony is £ for £ of rates actually received. The water rates levied this year amounted to £1500.

The Parliamentary Representatives of Toowoomba are the Hon. W. H. Groom (Speaker of the Legislative Assembly) and Robert Aland, Esq.; of Aubigny, James Campbell, Esq.; of Darling Downs, the Hon. W. Miles (Minister for Works) and Francis Kates, Esq.

The Police Magistrate is G.P.M. Murray, Esq.

In whatever view Toowoomba is regarded, situated as it is in the centre of a rich pastoral and agricultural district, possessed of natural and climatic advantages unexcelled, and railways branching from it in all directions, it is impossible not to be impressed with the promising future that lies before it. Within the past twenty-five years it has grown from a village, with a population of two hundred souls, to its present large dimensions. In the next ten years, if its growth is as steady and continuous as in the past, it must become—as in fact it may be said to be now—the most important inland town in Queensland.

The suburbs of Toowoomba, including the populous district of Highfields on the north, and the prosperous settlements of Emu and King's Creeks to the south, and on the Westbrook and Eton Vale Homestead Areas, are occupied chiefly by a farming population. In the suburbs are several beautiful gardens that would do no discredit to any country in the world. Here will be found growing in abundance apples, pears, apricots, peaches, nectarines, mulberries, oranges of all descriptions, plums of all varieties, loquats, quinces, and other fruits of all kinds. The grape grows here in great abundance, and is cultivated with great care and attention by several German colonists, who have also manufactured wine of excellent quality. Some of the gardens are places of public resort, and are a sort of Baden Baden on a small scale.

Highfields, in addition to its agricultural resources, has vast quantities of timber, which gives employment to a large number of hands. It has four steam saw mills, and supplies the districts for miles around with the most valuable timber. A branch railway from Mahoney's Gate to Geham via Meringandan has been constructed, and is now open for traffic, and the second section to Crow's Nest has been approved by Parliament. Trains run each way twice a day three times a week.

Emu, King, and Spring Creeks, the Back Plains, North Branch, and the various Homestead Areas, form the most prosperous agricultural settlements in Queensland, and the same may be said of the districts south of Warwick. Wheat, barley, oats, and lucerne are grown here in large quantities, and the hay, when pressed in bales, is sent by rail to the Brisbane markets. It is here that the cross-bred Leicester sheep and lambs are placed in lucerne paddocks, and when in condition are despatched by rail to the markets of Toowoomba, Ipswich, and Brisbane.

The Land Act of 1876 came into operation on the 1st March, 1877, and has been the means of settling a large number of persons on 80-acre homesteads on Westbrook, Clifton, Umbiram, and Beauaraba Homestead Areas. The areas have been increased to 160 acres since July, 1879.

Recently conditional homsteads have been selected in blocks of 640 acres, and

in order to give scope to a larger class of selectors, these conditional homesteads have been increased to 1280 acres on the resumed lands of St. Ruth, Cecil Plains, East Prairie, and West Prairie.

Local Government Offices.

LANDS AND SURVEY.—Lands' Commissioner and District Surveyor—W. C. Hume; Land Agent J. R. Warner; Clerk and Draftsman—T. W. Davison; Junior Clerk—Rodney Boyce; Crown Bailiff and Crown Lands' Ranger—D. Donavon.

POST OFFICE.—Postmaster—G. W. Glanville; Assistant—Louis Sawyer; Junior Clerk—B. Crow; Letter Carriers—A. Quelch, J. O'Brien.

ELECTRIC TELEGRAPH DEPARTMENT.—Manager—O. G. Langley; Operators—N. W. Nagel, T. W. Black; Learners—Wm. Murfin, W. L. Robinson; Line Repairer—Jas. South; Messengers—R. Draney, Thos. Waldron.

GOVERNMENT SAVINGS BANK.—Officer in Charge—G. W. Glanville. Open every day from 10 a.m. to 4 p.m., and on Saturday evenings from 7 to 9.

POLICE OFFICE.—Police Magistrate—G. P. M. Murray; Clerk of Petty Sessions—J. A. Boyce; Inspector of Police—William Harris.

INSPECTOR OF BRANDS.—F. H. Gadsden.

REGISTRAR OF BIRTHS, MARRIAGES, AND DEATHS.—Toowoomba—J. A. Boyce; Drayton—J. A. Boyce.

RAILWAYS—Stationmaster—John Stark; Assistant-Stationmaster—B. Hutton.

PUBLIC SCHOOLS.—North Ward, Male Head Teacher—R. Hodgson; North Ward, Female Head Teacher—Miss Hirst; South Ward, Head Teacher—Ferdinand Papi; Toowoomba Girls' and Infants' School, Head Female Teacher—Mrs. Dunn.

COMMISSIONERS FOR AFFIDAVITS.—G. P. M. Marray, Hamilton and Sons, J. A. Boyce, and C. H. B. Mackay.

GOVERNMENT MEDICAL OFFICER.—Edwin Roberts.

TOOWOOMBA GAOL (Girls' Reformatory).—Superintendent—Henry Blaney; Matron—Mrs. Blaney.

Public Institutions.

GOWRIE DIVISIONAL BOARD.—Chairman—Hon. J. Taylor, M.L.C.; Members—W. Crawford, J. Higgins, E. Fitzpatrick, John Fahey, James Campbell, M.L.A.; E. F. Knyvett, Clerk and Foreman of Works; Office—Russell-street.

JONDARYAN DIVISIONAL BOARD.—Chairman—Hon. J. Taylor, M.L.C.; Members—J. H. Davidson, George Whittaker, R. Falkiner, C. Campbell, D. M'Intosh, G. G. Cory, F. A. Gore, and F. West; G. F. Bennett, Clerk and Foreman of Works; Office—Russell-street.

ROSALIE DIVISIONAL BOARD.—Chairmen—Hon. J. F. M'Dougall, M.L.C.; Members—G. B. King, W. H. Groom, M.L.A., J. Campbell, M.L.A., J. S. M'Intyre, J. Mathieson; Clerk and Foreman of Works—Sidney F. Roberts; Office—Railway Buildings.

MIDDLE RIDGE SHIRE COUNCIL.—President—E. Pillar; Councillors—Henry Wagner, N. Murray, M. Stenner, W. Freyling, and P. Flegler; Clerk and Foreman of Works—F. Waite; Shire Hall—Hume-street.

MUNICIPAL COUNCIL.—Mayor—Hon. W. H. Groom, M.L.A.; Aldermen—Messrs. J. Giles, James Compbell, M.L.A., C. Pottinger, Hon. J. Taylor, M.L.C., Malcolm Geddes, John Fogarty, J. Garget, and B. French; Town Clerk—J. M. Flynn; Rate Collector—R. Laking; Foreman of Works—W. Thompson; Inspector of Nuisances—T. Stockham.

TOOWOOMBA GRAMMAR SCHOOL.—Trustees—Hon. F. T. Gregory, M.L.C. (Chairman), Hon. George King, M.L.C., E. W. Pechey, E. D. Hodgson, F. H. Holberton, H. D. Caswell; Head Master—Arthur Mortimer Nesbitt, M.A.; Second Master—Thomas Ledward, B.A.; Third Master—D. S. Robertson, B.A.; Military Drill Instructor—Color-Sergeant Freeman.

SCHOOL OF ARTS.—President—Hon. J. Taylor, M.L.C.; Vice-Presidents—J. S. M'Intyre, H. Blaney; Committee—H. Pointer, F. Papi, J. T. Smith, T. Trevethan, J. Fletcher, T. W. Garde, J. P. M'Leish, R. Rosenstengel, J. Graham, J. Tolmie; Treasurer—D. A. Harrison; Secretary—J. Williams.

TOOWOOMBA HOSPITAL.—Chairman—R. Aland, M.L.A.; Treasurer—C. G. Alford; Committee—Hon. W. H. Groom, M.L.A., G. P. M. Murray, R. W. Scholefield, C. G. Alford, J. Garget, C. R. Woodward, and F. W. E. Baxter; Honorary Surgeon—Dr. Roberts; House Surgeon, Dr. Flood; Secretary—J. Fletcher; Matron ———

DRAYTON AND TOOWOOMBA CEMETERY.—Trustees—R. Aland, M.L.A. (Chairman), S. G. Stephens (who acts as Honorary Secretary), W. H. Groom, M.L.A., Thomas Allen, Joseph Benjamin, and J. H. Robertson.

TOOWOOMBA FIRE BRIGADE.—Superintendent—R. Filshie; Deputy-Superintendent—M. Doyle; Secretary—I. Barnett; and 17 firemen.

TOOWOOMBA FIRE BRIGADE BOARD.—His Worship the Mayor (Hon. W. H. Groom, M.L.A.), G. P. M. Murray, P.M.; James Campbell, M.L.A.; John Garget, J. W. Grimes, S. G. Stephens; Secretary—I. Barnett.

BANKS.—Bank of New South Wales—Manager—Charles G. Alford; Queensland National Bank—Manager, J. P. M'Kenzie; Australian Joint Stock Bank—Manager, F. W. E. Baxter; Union Bank of Australia—Manager, A. Wooldridge.

NEWSPAPERS.—The *Toowoomba Chronicle*, published every Tuesday, Thursday, and Saturday; the *Darling Downs Gazette*, published Mondays, Wednesdays, and Saturdays.

Volunteers.

OFFICER COMMANDING 2ND REGIMENT.—Major Godsall; Acting Adjutant—H. L. Groom.

B. COMPANY, Q.V.I.—Captain—C. M. Paul; Senior Lieutenant—H. L. Groom; Junior Lieutenant—G. Godsall.

C. COMPANY, Q.V.I.—Captain—O. G. Langley; Senior Lieutenant—J. Renwick.

Lodges and Friendly Societies.

MASONIC.

SOUTHERN CROSS LODGE, E.C., No. 1315.—C. H. Hartmann, W.M.; G. W. Griffiths, S.W.; Wm. Harris, J.W.; R. Aland, Treasurer; I. Barnett, Secretary; M. A. Harris, S.D.; W. C. Green, J.D.; C. Campbell, J.G.; W. Dutton, Organist; T. Hicks, O.G.

FRIENDLY.

DARLING DOWNS DISTRICT, I.O.O.F., M.U.—District Officers—J. Walton, P.G.M.; P. Modini, D.P.G.M.; W. Hurford, P.C.S.

LOYAL DARLING DOWNS LODGE, I.O.O.F., M.U.—J. Stirling, N.G.; D. Paterson, V.G.; W. J. Spalding, Elective Secretary; L. W. Davidson, Treasurer; T. Stockham, G.M.

LOYAL LINK OF FRIENDSHIP LODGE, I.O.O.F., M.U.—C. Olshlagel, N.G.; T. Elliot, V.G.; J. M. Pointer, E.S.; J. Ruthning, F.S.; J. Booth, Treasurer; G. Quainton, Tyler; F. Snell, Warden; W. A. Ramsbotham, G.M.

DARLING DOWNS CALEDONIAN SOCIETY.—President—H. M. Nelson, M.L.A.; Vice-Presidents—J. Stirling and J. Graham; Treasurer—J. M'Donald; Secretary—R. Marshall; Committee—C. Campbell, A. Munro, R. A. Dakers, H. Pointer, J. Renwick, J. Campbell, M.L.A., D. Blackstock, W. Annand, A. Cameron, H. Renwick, W. Bruce, Jas. Stirling, and J. Paton.

PROTESTANT ALLIANCE FRIENDLY SOCIETY, No. 15, BEACONSFIELD LODGE.—W. Bruce, W.M.; J. Dalton, D.M.; M. Flohr, P.M.; F. Cox, Chaplain; A. Winter, S.E.; W. Holyhoke, J.E.; H. Krome, I.G.; J. Freidlein, O.G.; C. Newman, Treasurer; R. Marshall, Secretary.

No. 9, LODGE.—Otto Lindgran, W.M.; George Searle, D.M.; George Ray, P.M.; W. Annand, Treasurer; James Creighton, Secretary.

GRAND UNITED ORDER OF ODDFELLOWS.—G. Marler, N.F.; T. Hawes, N.G.; J. Currie, V.G.; G. Schwilk, F.S.; R. Fitzpatrick, E.S.; F. Robinson and J. Wensley, Trustees; C. Quinn, Treasurer.

RAILWAY BENEFIT SOCIETY.—President—B. Crow; Committee—F. Cox, J. Lee, J. O'Sullivan, J. Goodwin, J. Lapworth, A. Drew; Treasurer—P. Mansford; Secretary—Charles Evans.

INDEPENDENT ORDER OF RECHABITES.—John Merritt, P.C.R.; Robert Winders, C.R.; Frederick Bruhn, D.R.; A. Gaydon, junr., Secretary; W. H. Wooley, Treasurer; B. Crow, M.S.; Geo. H. Beer, W.S.; Thomas O. Sims, Levite; Francis Hamwood, Guard.

LOYAL ORANGE LODGE, No. 31, TOOWOOMBA.

STAR OF DRAYTON, TRUE BLUES, No. 34.

HIBERNIAN AUSTRALIAN CATHOLIC BENEFIT SOCIETY.—Toowoomba Branch.—President—John Scully; Vice-President—J. M. Flynn; Treasurer—John O'Shea; Trustees—Mr. Martin Doyle, Mr. Peter Healy, Mr. William Healy; Secretary—W. Kyle.

Building Societies.

THE TOOWOOMBA PERMANENT BENEFIT BUILDING AND INVESTMENT SOCIETY.—Chairman—Hon. W. H. Groom, M.L.A.; Directors—William Hodgen, R. J. Barry, James Campbell, M.L.A., John Hennessey, E. W. Robinson, R. Newton; Secretary—B. J. Beirne.

TOOWOOMBA BUILDING SOCIETY, No. 4.—Trustees—Messrs. J. S. M'Intyre, Geo. Black, F. H. Holberton, Chas. Campbell; Directors—Messrs. Wm. Harris, F. H. Bauer, M. A. Harris, G. J. Reuter, J. Tucker, Thos Trevethan; Secretary—S. G. Stephens; Treasurer—Queensland National Bank; Auditors—D. A. Harrison, J. Fletcher; Office—Neil-street, Toowoomba.

Insurance Companies.

COMMERCIAL UNION ASSURANCE COMPANY.—Gregory and Scholefield, Agents.

LONDON AND STAFFORDSHIRE COMPANY.—Wittenberg and Co., Agents.

STANDARD NEW ZEALAND COMPANY.—Wittenberg and Co., Agents.

QUEENSLAND INSURANCE COMPANY.—E. W. Robinson, Agent.

LONDON, LIVERPOOL, AND GLOBE.—J. S. M'Intyre, Agent.

THE MUTUAL ASSURANCE SOCIETY OF VICTORIA.—J. S. M'Intyre, Agent.

THE NEW ZEALAND INSURANCE COMPANY.—J. W. Grimes, Agent.

AUSTRALIAN MUTUAL PROVIDENT SOCIETY.—James W. Grimes, Agent.

MUTUAL LIFE ASSOCIATION OF AUSTRALASIA.—E. Marwedel and Co., Agents.

THE IMPERIAL INSURANCE COMPANY. E. Marwedel and Co., Agents.

STANDARD OF LONDON.—E. Marwedel and Co., Agents.

SOUTH BRITISH INSURANCE COMPANY.—S. G. Stephens, Agent.

QUEEN INSURANCE COMPANY OF LIVERPOOL AND LONDON.—D. Blackstock, Agent.

VICTORIA FIRE AND MARINE INSURANCE COMPANY.—R. J. Barry, Agent.

Agricultural Societies.

ROYAL AGRICULTURAL SOCIETY.—Established 1861.—President—Hon. James Taylor, M.L.C.; Vice-President—G. Clarke, Esq.; Committee—Messrs. W. B. Slade, M. C. Mason, E. D. Hodgson, F. A. Gore, R. Aland, M.L.A., R. W. Scholefield, H. D. Caswell, E. Wienholt, J. D. Macansh, H. Bracker, and H. M. Nelson, M.L.A.; Secretary—James W. Grimes.

DRAYTON AND TOOWOOMBA AGRICULTURAL AND HORTICULTURAL SOCIETY.—Established 1863.—President—Hon. W. H. Groom, M.L.A.; Vice-Presidents—J. Williams, J. Holmes; Secretary—F. Waite; Committee—T. Lavin, D. Beh, senr., C. Warneke, H. Campbell, F. Jordan, J. Finnie, M. Stenner, W. Beer, George M'Leverty, John Roessler.

Sporting Clubs.

TOOWOOMBA AMATEUR TURF CLUB.—President—Hon. James Taylor, M.L.C.; Vice-President—M. C. Mason; Committee—H. D. Caswell, E. D. Hodgson, T. W. Brown, Lockwood Graham, R. Cruise, B. Cole, W. R. Robinson, R. W. Scholefield; Hon. Treasurer—J. P. Mackenzie; Hon. Secretary—R. W. Scholefield.

UNITED TOOWOOMBA CRICKET CLUB.—Office-Bearers, for the year ending September 14th, 1884.—Patron—His Excellency Sir Anthony Musgrave, K.C.M.G.; President—Hon. W. H. Groom, M.L.A.; Vice-Presidents—E. D. Hodgson, Esq., and F. H. Holberton, Esq.; Committee—Messrs. C. G. Alford, C. Hamilton, and F. Taylor; Secretary and Treasurer—C. Hodgson.

CARLTON CRICKET CLUB.—President—Hon. W. H. Groom, M.L.A.; Vice-Presidents—F. H. Holberton, Esq., and C. M. Paul, Esq.; Committee—Messrs. G. D. Stanfield, H. Pointer, and H. L. Groom; Treasurer—J. Tolmie; Hon. Secretary—F. W. Groom.

Ecclesiastical.

CHURCH OF ENGLAND.—Incumbent, St. James'—Rev. Thomas Jones, assisted by the Rev. Clifford Power; St. Luke's—Rev. J. Vosper; Deacon—Rev. J. Hunt.

ROMAN CATHOLIC.—Resident Priests—Revs. J. O'Connell and — Cumming.

PRESBYTERIAN (2).—Resident Ministers—Neil-street, Rev. W. S. Rathjen; Bell-street, Rev. Dr. Nelson; Assistant—Rev. I. S. Alden.

WESLEYAN.—Resident Minister—Rev. J. Rodd.

CONGREGATIONAL.—Resident Minister—Rev. J. T. Waraker.

PRIMITIVE METHODIST.—Resident Minister—Rev. ————.

BAPTIST.—Resident Minister—Rev. W. Higlett.

GERMAN LUTHERAN.—Pastor—Rev. — Langerbecker.

INDEPENDENT GERMAN CHURCH.—Pastor—Rev. J. Geizendanner.

SUNDAY SCHOOLS are established in connection with the Church of England, the Roman Catholic, Presbyterian, Wesleyan, and Congregational Churches, and at the German Lutheran Church.

JEWISH SYNAGOGUE.—Minister—(Office vacant).

Saw Mills.

TOOWOOMBA SAW MILLS.—Filshie and Broadfoot, Proprietors.

ARGYLE SAW MILLS, HIGHFIELDS.—Messrs. A. and D. Munro, Proprietors.

HIGHFIELDS SAW MILLS.—E. W. Pechey, Proprietor.

OUTER HIGHFIELDS SAW MILLS.—E. W. Pechey, Proprietor.

AUBIGNY SAW MILLS, HIGHFIELDS.—Messrs. Cameron and Hebbel, Proprietors.

VICTORIA SAW MILLS, RUTHVEN STREET.—Joseph Jenkins.

Business Directory.

The following forms a list of the business men of Toowoomba, and the profession and trade of each of them:—

MERCHANTS AND STOREKEEPERS.—Paul, Boys, and Co., Marwedel and Co., Alexander and Munro, Beirne and Nihill, Powell and Palethorpe, J. Giles, H. Stevens and Co., J. and C. Perkins, Renwick Bros., Wilcox Bros., D. Paterson, J. W. Mattinson, Wittenberg and Co., J. Tucker and Co., J. P. M'Leish and Co., A. Anderson, J. Atkinson and Co., Quong Sang, W. Provan, J. Fogarty, W. Ward, C. and J. Kenealy, Russell Wilkins, Co-operative Stores.

INNKEEPERS.—Mrs. Thompson, Edward Pierce, Frederick Wockner, J. Hennessy, H. Bailes, John Scully, John Hemsworth, John Collins, Robert Burge, E. Oelkers, James Perkins, M. Heffernan, M. Comerford, D. A. Harrison, J. Garvey, Chares Nolan, W. Gentle, J. Long, D. Buckley, Mrs. P. Nolan, J. Cheeseman, P. O'Shea, R. Brady, D. Schultz, John Morris, A. Carrigg, J. O'Donnell, R. Cumming.

WINE AND SPIRIT MERCHANTS.—E. Marwedel and Co., J. W. Mattinson.

BANKING INSTITUTIONS.—National Bank of Queensland, Limited, Bank of New South Wales, Australian Joint Stock Bank, Union Bank of Australia.

MUSIC WAREHOUSE.—W. H. Paling and Co., Beale and Co., Limited.

AUCTIONEERS AND COMMISSION AGENTS.—T. G. Robinson and Co., J. W. Grimes, J. S. M'Intyre, Gregory and Scholefield, S. G. Stephens, R. Falkiner and Co., W. Arthur, E. Marwedel, J. W. Mattinson, Wittenberg and Co., A. Lane, J. Fletcher.

SOLICITORS.—Hamilton and Sons, John Ocock, Richard Dodd, James Murray, and C. H. B. Mackay.

SADDLERS.—M'Donald and Quinn, W. Bond, C. Martin, R. J. Barry, James Blackburn, A. Gaydon, J. P. O'Connell, M. O'Connell.

WATCHMAKERS AND JEWELLERS.—F. Schultz, Connell Bros., H. Dark.

BOOKSELLERS AND STATIONERS.—G. and J. Black, J. H. Robertson, and W. Kyle.

TIN PLATE WORKERS.—R. Filshie, and James Paton.

BOOTMAKERS.—H. Mengel, S. H. Whichello, C. T. Edwards, junr., A. Slator, G. A. Pollock.

SURGEONS.—D. E. Roberts, Dr. Armstrong, Dr. Garde, Dr. Flood, Dr. J. Howlin.

PHOTOGRAPHER.—M. Roggenkamp.

FRUITERERS.—Mrs. Williams, J. Way, Mrs. Irwin, R. Green, Mrs. Paterson, Mrs. Burrows, T. O'Brien, J. Petersen, Mrs. Hare, T. Morahan, Charley Ah See.

PAINTERS AND PAPERHANGERS.—Robinson and Jinks, P. Thompson, T. Warner, J. and H. Prouton, R. Müller.

NURSERY GARDENERS AND SEEDSMEN.—Carl H. Hartmann (Fellow Royal Horticultural Society, England), F. Mole, Henry Roessler, S. Horsfall, and Hugh Elliott.

TAILORS.—J. A. Beer, J. Keane, Paul, Boys, and Co., Beirne and Nihill, Polglass and Co., J. Hilless.

CORDIAL MANUFACTURERS, &c.—Mrs. Muryhy, M. L. Ross, J. W. Dodd, Mrs. Hooper.

NEWSPAPER PROPRIETORS AND PRINTERS.—W. H. Groom (*Toowoomba Chronicle*), Toowoomba Newspaper Company, Limited (*Darling Downs Gazette*), G. and J. Black, J. H. Robertson (printers only).

BAKERS AND CONFECTIONERS.—T. K. Lamb, C. Newman, T. Webb, H. Webb, D. Caldwell, J. Kennedy, S. Till, A. Anderson.

BUILDERS AND CONTRACTORS.—Richard Godsall, John Garget, W. Hodgen, W. Williamson, Broadfoot and Son, J. B. Henderson, Dugald Paterson, J. Renwick, G. Lilley.

LICENSED SURVEYORS.—John Roessler, P. Woodhouse, D. A. Murray, S. G. Briggs, R. C. Woodward, J. C. Hamilton.

ARCHITECT.—J. Marks.

FLOUR MILLS.—C. Cocks, Neden Bros.

TIMBER MERCHANTS (with Steam Mills).—E. W. Pechey, Filshie, Broadfoot, and Co., A. and D. Munro, Cameron and Hebbel, Griffiths Bros.

COACH BUILDERS.—Thomas Trevethan, Hurford and Co.

CABINETMAKERS.—R. Dakers, C. T. Edwards, Rosenstengel and Kleimeyer, and J. J. Johnston.

UNDERTAKERS.—Charles T. Edwards, Rosenstengel and Kleimeyer.

HAIRDRESSERS.—T. Frede, H. Aguilar, M. Campbell.

WHEELWRIGHTS AND BLACKSMITHS.—Joseph Stirling, Francis O'Reilly, T. Hawes, Frederick Robinson, Mrs. Snell, Lovell and Wensley.

IRONMONGERS.—R. Aland, J. Ruthning, Paul, Boys, and Co., and Henry Stevens and Co.

CHEMISTS AND DRUGGISTS.—W. A. Noble, I. L. Hodgson.

FOUNDERS AND IRONMONGERS (with steam power).—Toowoomba Foundry Co., Limited, Porritt and Co.

MONUMENTAL STONE-CUTTING WORKS.—W. Bruce, T. Hunt, J. Renwick.

BUTCHERS.—Campbell Bros. and Co., H. C. Pointer and Co., William Kirk, Boland and M'Hugh, C. Warneke.

BREWERS.—P. Perkins and Co., and Wittenberg and Co., agent for Castlemaine Brewery.

TANNERS.—Beer and Co., S. H. Whichello, C. H. Lovejoy.

SOAP FACTORY.—C. Hampson.

FELLMONGERS.—S. H. Whichello, Campbell Bros. and Co.

FISH AND OYSTER RESTAURANTS.—R. Green, T. Morahan.

ALLORA.

DALRYMPLE CREEK takes its rise from the western slopes of the Main Range, north of Cunningham's Gap, and empties into the Condamine, a short distance below West Talgai head station, now the property of Thomas Hanmer, Esq., in length about 49 miles. Dalrymple Creek was named after Ernest Elphinstone Dalrymple, Esq., he being the first squatter that settled on Goomburra. Mr. Dalrymple disposed of it to the Rosenthal Company for the small sum of £350 in the year 1844, and the late and much respected John Deucher was placed in charge. The company sold it to Patrick Leslie, Esq., in 1847, for the sum of £1400. It was subsequently sold on behalf of Mr. Leslie, by Messrs. Mort and Company, in the year 1855, to Mr. F. Tooth, of Sydney, with 21,000 sheep, at 21s. 6d. per head, and 50s. per head for cattle, land taken at cost price, stores, &c., at valuation, amounting in all to £39,000.

Allora, the town proper, is situated on the south side of Dalrymple Creek. The soil is classed as rich, black soil, with a depth of from 4 to 7 feet. Good water is procurable at a depth of from 32 to 36 feet.

Ploughing contests are provided annually.

The population of Allora at the census of 1881 was 629.

CHURCHES.—Church of England—Resident Minister—Rev. H. J. Campbell; Presbyterian Church—Rev. R. Kerr; Church of Rome—Pastor (resident Warwick), Rev. J. J. Horan.

MUNICIPAL COUNCIL.—Mayor—W. Deacon; Aldermen—F. Kates, T. Kennedy, W. White, A. Gordon, and G. T. Leney; Town Clerk—G. A. Morton; Auditors—J. Dougal and E. Anderson; Commonage Ranger—J. Erhart. Allora was proclaimed a Municipality in 1869.

CLIFTON DIVISIONAL BOARD.—W. Deacon (Chairman), G. Clark, T. Wynne, A. Gordon, H. Beck, Maas H. Hinz, J. J. Banks, J. Keleher, and E. Fitzgerald; Clerk—Henry Mott; Inspector—J. O'Dea; Auditors—T. Allen and J. Dougall.

NATIONAL SCHOOL.—C. T. Fox, head teacher, commenced duty June 1884. Emily M. Morris, first assistant teacher; Hannah Boyd, pupil teacher. Children on roll, 90 boys, 100 girls; total, 190; average daily attendance, 140 at present.

JUSTICES OF THE PEACE.—G. Clark, R. Cooke, T. Kennedy, F. Kates, T. Grimes, F. C. Easton, M. C. Mason, E. Wienholt, and J. R. Allan.

POLICE COURT.—Senior-Constable Ludgate, Acting C.P.S., and Registrar of Small Debts Court.

POUNDKEEPER.—James Stewart.

AUSTRALIAN JOINT STOCK BANK (established 1879).—H. K. Alford, Manager.

STATIONMASTER (Hendon).—W. H. Passmore.

CENTRAL DOWNS AGRICULTURAL AND HORTICULTURAL ASSOCIATION.—First Show held on January 17th, 1879.—President—C. Clark, Esq.; Vice-Presidents—Rev. H. J. Campbell, W. B. Slade, T. Kennedy, M. C. Mason, and W. E. Tooth; Treasurer—H. K. Alford; Secretary—G. T. Leney; Committee—Messrs. P. Dalton, R. Cooke, E. M'Millan, J. B. O. Evans, J. Kelly, P. Kelley, J. Stewart, C. Gillam, C. Stallman, J. H. Buxton, W. Deacon, and D. M. Cameron.

SCHOOL OF ARTS (established 1872).—President—Rev. H. J. Campbell; Vice-President—Rev. R. Kerr; Treasurer—H. Ludgate; Secrerary—E. Anderson; Committee—J. Nemeth, J. Tulloch, C. Bourne, F. W. North, J. H. Buxton, H. J. Martin, and D. M. Cameron.

ALLORA CRICKET CLUB.—President—Rev. H. J. Campbell; Vice-President—W. B. Slade; Captain and Secretary—H. K. Alford; Clubmaster and Treasurer—W. Burge; Committee—F. W. North, H. Buxton, C. Bourne, W. Nemeth, and E. W. Banks.

ALLORA FOOTBALL CLUB.—Secretary and Treasurer—H. Ludgate.

ALLORA CALEDONIAN SOCIETY.—President—W. Miles, Esq., M.L.A.; Vice-Presidents—E. M'Millan and W. Tulloch; Treasurer—J. Dougall; Secretary—D.

M. Cameron; Committee—G. Munro, J. Wightman, A. M'Millan, J. M'Millan, Rev. R. Kerr, J. Stewart, J. Tulloch, and G. H. Morton.

Business Directory.

STOREKEEPERS.—W. Mitchner, established 1863; Kennedy Bros., established 1871; Allora Trading Co., established 1884; W. Deacon, established 1872; D. Legget, established 1879; G. H. Morton.

BUILDING CONTRACTORS.—A. Somerville, J. Powell, and J. C. Daly.

CARPENTERS AND JOINERS.—John Powell, A. Somerville, J. C. Daly, T. Flynn.

WHEELWRIGHT.—Charles Wright.

STEAM SAW MILLS.—A. Gordon and Co., and Rickert.

HOTELKEEPERS.—Princess of Wales' Hotel, P. Cranitch; Royal Hotel, C. H. Wills; Criterion Hotel, H. F. Russell.

ALLORA STEAM FLOUR MILLS.—Kates and Company, established 1871; Kennedy Bros., established 1882.

POST OFFICE.—H. Thompson.

TELEGRAPH OFFICE.—H. Thompson.

MONEY ORDER OFFICE.—H. Thompson.

SAVINGS BANK.—H. Thompson.

BAKER.—H. Reppel.

FRUITERERS.—D. Legget, P. Doyle.

SADDLERS.—William Burge, Joseph Nemeth.

BLACKSMITHS.—Rickert and Sons, William White, A. M'Dougall.

BUTCHERS.—J. Wightman, D. Sinton.

PAINTER.—J. M'Nally.

PRINTER.—D. M. Cameron, *Allora Guardian*.

TINSMITH.—A. Fisher.

BOARDING HOUSE.—P. Doyle.

WARWICK.

On the Condamine, about twenty miles from its source in the Killarney Mountains, is the centre of one of the most important agricultural districts in Queensland. It occupies a pleasant and healthy site, commanding a somewhat distant view of the Main Range, and almost surrounded by the river on which it is situated. The streets are broad, well formed, and remarkably clean. Two public squares, occupying a central position, are being tastefully laid out and planted with ornamental trees and shrubs. Warwick contains many handsome and substantial public buildings, mostly of stone, of which a plentiful supply is obtainable in the neighborhood. There are four churches—Anglican, Roman Catholic, Wesleyan, and Presbyterian—all built of stone. There are three banks—the Australian Joint Stock Bank, the Bank of New South Wales, and the Queensland National Bank, which is one of the finest structures in Warwick. The Government buildings are all of a substantial character, and some attention has been paid to artistic design in a few of these. Two local newspapers, both of Liberal sentiments, circulate bi-weekly amongst the inhabitants of the town and district. These journals are conducted with judgment and skill, and exhibit a fair amount of literary ability. The *Warwick Argus* and the *Warwick Examiner and Times* may fairly claim a good rank amongst the leading provincial newspapers in Queensland. Perhaps no town in Queensland has suffered to such an extent from the evils of land monopoly as Warwick. In justice to the townspeople, it must be stated that they struggled manfully against the inroads of squatterdom. These struggles, however, availed only to a slight extent against the squatter, aided as he was by corrupt administrations and time-serving officials. Warwick at the present day is actually hemmed in by extensive private holdings, yielding a moderate return to the proprietors and the minimum of revenue to the colony. Possibly the owners of these estates may

in time find it convenient to subdivide and sell to selectors and farmers, but, in the meantime, the country in general, and the Warwick district in particular, will have to pay the penalty consequent upon the iniquitous system of land tenure which has found favor in our Legislature even up to the present day. Certain areas have, however, been secured to the *bona fide* settler; such, for instance, as the agricultural reserves at Swan Creek, Freestone Creek, Sandy Creek, Darkey Flat, and Killarney. These areas, though limited in extent, are fertile, and yield abundant crops of maize, wheat, oaten and lucerne hay, potatoes, &c. There are also some good vineyards in the neighborhood, two of which deserve special notice, namely, Assmanshausen, the property of Mr. Jacob Kircher, and Johannisberg, belonging to Mr. David Mauch. Mr. Kircher's wine has already established a good character for itself, not alone in the Warwick district, but also throughout Central and Northern Queensland. On Upper Swan Creek there is the Glenmore Distillery, the property of Mr. John Affleck, now in full working order, distilling large quantity of spirits, and Mr. J. G. Wilson's brewery in the town, doing also a large business. Some rich gold-bearing reefs have been found in the district, but from want of sufficient capital these have not been turned to good account. Mining, however, is being carried on at Talgai, Pikedale, and Thane's Creek. Highly favorable reports are being daily received from the two last-named localities, and there is little doubt that if suitable machinery and experienced miners were forthcoming, payable gold, and in good quantity, could be obtained. Warwick contains a population of 4000. A serious drawback is felt from the fact that the railway station is situated at an inconvenient distance from the centre of business, and efforts are being made to induce the Government to shift the station to a more central position. Amongst the industries may be specified two large steam flour mills, which are kept almost constantly at work. The flour manufactured at these establishments is of good quality, and commands an extensive sale throughout the colony. Warwick is well provided for educationally. There are two State schools—the Warwick West, containing two separate departments, and showing a total average attendance of four hundred and fifty children; and the East Warwick mixed school, showing an average attendance of one hundred and ten pupils; a denominational school connected with the Roman Catholic Church, showing an average attendance of three hundred pupils; and two private schools make up the number of educational establishments. Appended is a list of the Government and public institutions, and also of the merchants and tradespeople established in Warwick:—

Public Institutions.

MUNICIPAL COUNCIL (incorporated May 25, 1861).—Mayor—T. A. Johnson; Aldermen—W. D. Wilson, P. Connell, W. Morgan, John Healy, Richard Gibson, F. Andrews, J. Sterne, F. Grayson; Town Clerk—F. B. Woods; Gate Collector and General Inspector—J. H. Redmond; Auditors—P. Connolly and W. Wightman.

EASTERN DOWNS A. AND H. SOCIETY.—President—W. Allan, Esq.; Vice-Presidents—T. A. Johnson and B. Hudson; Treasurer—J. R. Ross; Trustees—J. D. Macansh, P. Higgins, T. A. Johnson; Committee—J. A. Cannay, A. Free, A. Morgan, W. M'Donald, Peter Kemp, W. D. Lamb, W. D. Wilson, M. O'Sullivan, C. Lewis, T. Mogridge, W. Collins.

WARWICK TURF CLUB.—President—J. Horwitz, Esq., M.L.A.; Vice-President—W. Allan, Esq.; Secretary—J. H. Dunlop; Trustees—E. L. Thornton, J. D. Macansh, F. B. Woods, Chas. Hayes, and J. Horwitz; Committee—C. Baker, K. Hutchison, G. R. Dines, A. Evans, F. Hudson, T. Ross, J. E. Smith, J. D. Macansh, junr., E. Morgan, and R. A. Cowton; Auditors—W. D. Wilson and Arthur Morgan.

SCHOOL OF ARTS.—President—J. D. Macansh; Vice-Presidents—D. M'Diermid and W. Wallace; Treasurer—J. R. Ross; Secretary and Librarian—C. A. Wynne; Committee—Wm. M'Donald, R. Gibson, J. W. Wild, G. P. Barnes, M. O'Sullivan, J. Fenwick, W. D. Wilson, Chas. Colas, F. Grayson, H. C. Ransome, S. Nunn, and W. Collins.

HOSPITAL.—Committee—S. Nunn, M. O'Sullivan, R. A. Cowton, D. M'Diermid, A. Morgan, F. B. Woods; the first-named three being nominated by the Government, and the latter elected by the subscribers; Secretary—Robert Miller; Dispenser—S. Saunders.

GLENGALLAN DIVISIONAL BOARD.—Hold their meetings, offices, Albert-street; Chairman—P. Hartigan, Esq.; Councillors—J. D. Macansh, C. M'Intosh, Thomas M'Gahan, P. Roggenback, John Murray, P. Higgins, Thomas Mogridge; Clerk to the Board—L. Marley; Auditors—James M'Intosh and F. B. Woods.

WARWICK MUTUAL BENEFIT INVESTMENT AND BUILDING SOCIETY.—Trustees—A. Morgan, J. A. Canny, J. G. Wilson; Directors—J. Cantwell, A. Gearich, M. O'Sullivan, F. Grayson, Wm. Collins, John Ramsay, W. Marley, F. Andrews, J. S. Millar, G. C. Nickell, J. A. Gorry, John Leonard; Secretary—C. A. Wynne; Treasurer—A.J.S. Bank.

Public Officers.

POLICE MAGISTRATE.—T. P. Pugh.
CLERK OF PETTY SESSIONS.—Robert Miller.
LAND AGENT.—W. Hamburry.
SAVINGS BANK OFFICER AND POST MASTER.—Samuel Marshall.
DISTRICT REGISTRAR.—L. E. Lester.

Ecclesiastical.

CHURCH OF ENGLAND.—Clergymen—Venerable Archdeacon Matthews and Rev. Alfred Richards.
ROMAN CATHOLIC CHURCH.—Rev. J. J. Horan, P.P., and Rev. J. Hughes.
PRESBYTERIAN CHURCH.—Rev. Robert Fraser, M.A.
WESLEYAN CHURCH.—Rev. J. C. Warner.

Friendly Societies.

HIBERNIAN AUSTRALIAN CATHOLIC BENEFIT SOCIETY.—President—J. J. Hayes; Past President—J. A. Canny; Vice-President—John Ramsay; Treasurer—John Healy; Secretary—P. Connolly.

MASONIC—ST. GEORGE'S LODGE, No. 1372 E.C.—Wm. D. Wilson, W.M.; R. Gibson, P.M.; W. Wallace, S.W.; A. O. H. Phillips, J.W.; R. Grayson, S.D.; R. Williams, J.D.; C. H. Wilson, I.G.; H. M. Berge, O.G.; Treasurer—S. Benjamin; Secretary—R. A. Cowton. Meets on the Tuesday nearest full moon, at the Masonic Hall, Guy-street, at 7.30 p.m.

MASONIC.—MILNE ROYAL ARCH CHAPTER, No. 200 S.C.—James de Conlay, P.Z.; A. L. Gillespie, M.E.Z.; J. Matthews, M.E.H.; A. O. H. Phillips, M.E.J.; W. Wallace, Scribe N.; R. A. Cowton, Scribe E.; W. D. Wilson, First Sojourner; R. Williams, Second Sojourner; C. H. Wilson, Third Sojourner; J. D. Harris, Sup. of Works; A. Morgan and H. D. Dinte, Stewards; H. M. Berge, Janitor. Meets at the Masonic Hall, Guy-street, on the second Thursday of December, March, and June, and the 23rd September, at 7.30 p.m.

ODDFELLOWS.—LOYAL ROSE OF WARWICK LODGE.—A. Canning, N.G.; A. Thorne, V.G.; J. Kreis, E.S.; W. Wightman, F.S.; W. Collins, Treasurer; Hall, Albion-street.

ODDFELLOWS.—STAR OF THE DOWNS LODGE—J. Burnett, N.G.; A. M'Keachnie, V.G.; C. Baker, E.S.; T. Coman, F.S.; John Ramsay, Treasurer.

Business Directory.

MERCHANTS AND STOREKEEPERS.—J. Horwitz and Co., H. Benjamin and Co., Brown and Wilson, T. A. Johnson, S. Nunn, Mrs. Giblet, R. Wilkins and Co., W. M'Donald, F. Grayson, John Leonard, Thos. Brennan, John Healy, G. P. Barnes and Co., R. Allend, John Clancey, H. Williams, Francis Irvine.

LADIES' WAREHOUSES.—Mrs. Flynn, Mrs. Baker.

TAILORS.—B. Frank, G. C. Nickle, O. M'Kenna, and Michael Devitt.

INNKEEPERS.—Mrs. Evendon, W. T. Lethbridge, J. W. Quinn, Peter Connell, R. Saunders, L. Muller, P. Reitzler, J. Allman, W. Law, H. Kreis, F. Hudson, Thomas Ross, Robert Burnett, H. D. Dinte, Frederick Ryling, John Sterne, Alfred Caldicott, A. J. Gallaher, W. Warner.

TEMPERANCE HOTEL.—Mrs W. Ross.

BANKS.—Australian Joint Stock Bank—Manager, J. R. Ross; Bank N.S.W.—Manager, D. M'Diermid; Queensland National Bank—Manager, J. C. Ryan.

AUCTIONEERS AND COMMISSION AGENTS.—J. H. Dunlop, Joseph Pollard, C. B. Daveney, C. A. Wynne, H. C. Ransome, J. Seilke, and C. Baker and Son.

SOLICITORS.—M. O'Sullivan, H. Boyle, and J. Conquest.

SURGEONS.—Dr. Margetts (Government Medical Officer), Dr. Phillips, and Dr. Girldstone.

LICENSED SURVEYORS.—A. Margetts, F. Daveney.

NEWSPAPER PROPRIETORS AND PRINTERS.—Arthur Morgan (*Argus*, established 1864), Cowton and Irwin (*Examiner and Times*, established 1866).

BOARDING HOUSEKEEPERS.—Mrs. Cooney, P. Moesser, P. Russell, and W. Ross.

WATCHMAKERS AND JEWELLERS.—W. Grenier, H. D. Dinte and Son.

SADDLERS.—Peter Cooney, C. Barth, John Gorry.

BOOKSELLERS AND STATIONERS.—Mrs. Flynn, H. A. C. Tietzel, James Millar.

BOOKBINDERS.—Cowton and Irwin, A. Morgan.

BLACKSMITHS AND WHEELWRIGHTS.—T. Amies, J. M'Eniery, James Fenwick, H. Borger, Thomas Craig, Archibald M'Kechnie, and John Ramsey.

COACHBUILDER.—W. W. Hurford.

IRONMONGER.—R. Aland.

PLUMBERS AND TINSMITHS.—A. Gearich, Robert Williams.

PAINTERS AND PAPERHANGERS.—J. Wareham, H. Heig, J. Beehan, R. F. Stidolph, Michael Cronin.

CABINETMAKERS.—F. Reimer, E. W. Thompson, H. Williams, and J. Standridge.

UNDERTAKERS.—F. Reimer, E. W. Thompson, and Thos. Burns.

BOARDING SCHOOL FOR GIRLS.—Miss Rusher.

BOARDING SCHOOL FOR BOYS.—Mr. and Mrs Cameron Ross.

MONUMENTAL STONE-CUTTING WORKS.—J. M'Culloch, J. M'Mahon.

COOPER.—Henry Burfein.

TOBACCONIST.—H. A. C. Tietzel.

CHEMISTS AND DRUGGISTS.—J. B. Power and C. H. Ward.

HAIRDRESSER.—A. G. B. Glover.

TANNER.—J. Grenier.

SEEDSMEN.—Brown and Wilson, S. Nunn.

BAKERS AND CONFECTIONERS.—J. Healy, C. G. Clarke, S. Heather, G. E. Grant.

BUTCHERS.—B. Hudson, Carl Tietzel, and William Collins.

BREWER.—J. G. Wilson.

SODA WATER, LEMONADE, AND CORDIAL MANUFACTURERS.—Thomas Mogridge, F. S. Suter, and T. Hanley.

SOAP FACTORY.—Thomas Mogridge.

FLOUR MILLS.—J. Horwitz and Co., W. and C. Hayes.

TIMBER MERCHANTS.—J. Keleher, J. M'Keachie, C. M'Intosh, K. Hutchison, and Wallace and Gibson.

BUILDERS AND CONTRACTORS.—J. M'Culloch, Wallace and Gibson, M. O'Brien, W. G. Conley, D. Crombie, W. Gaisford, John Gould, and Richard Noyes.

BRICKLAYERS.—E. Bugden, W. Burgess.

STONEMASONS.—J. M'Culloch, J. M'Mahon.

BRICKMAKERS.—W. Blades and Son, Alfred Hampson.

LIME BURNERS.—C. Schnitzerling, John Byrnes, M. Schnitzerling.

PRODUCE MERCHANTS.—A. Canning, J. Clancey, F. Grayson, and C. Baker.

FRUITERERS.—S. Heather, A. Canning, J. Goodhugh, P. M'Gee, M. Bishop.

LIVERY AND BAIT STABLES.—Fitzgerald and Wells.

PHOTOGRAPHER.—C. Roggenkamp.

BOOTMAKERS.—Brown Bros., J. Collins, A. Ralph, W. Wright, and M. Keane.

STANTHORPE.

STANTHORPE is a border town, situated on the borders of New South Wales and Queensland, and owes its origin to the tin industry. Originally it contained a large population, but the fall in the price of tin produced a reaction, and reduced the population considerably. The settled residents now number between 1000 and 1500. Stream tin is still produced in considerable quantities, and every day adds to the permanency of the mining interest. It is a mistake to suppose that there is any probability of the tin industry failing. The stream tin is scattered over a very large area of country, and it is impossible to say what discoveries may yet result from deep sinking. On the Severn River this has been tried, and with the most gratifying results, and has added largely to the permanency of the tin-field. The extension of the Southern and Western Railway to Stanthorpe will materially assist the development of the tin-mining industry, and increase the resident mining population.

The climate of Stanthorpe is highly salubrious, and it will, no doubt, now that it is brought into immediate railway communication with the metropolis, become the sanitorium of Queensland, being entirely free from fever, ague, and other diseases common to the coast and northern districts of the colony.

Local Government Offices.

POLICE MAGISTRATE.—Pollett Cardew, Esq.
CLERK OF PETTY SESSIONS.—George Deuchar.
POST MISTRESS.—Mrs. O'Mahoney.
TELEGRAPH.—James Hobbs.
OFFICER IN CHARGE BORDER CUSTOMS.—S. Williams.
HEAD TEACHER NATIONAL SCHOOL.—Alfred Wall.
BAILIFF PETTY DEBTS AND DISTRICT COURT.—E. B. Cullen.

Ecclesiastical.

CHURCH OF ENGLAND.—Rev. — Atkinson.
ROMAN CATHOLIC.—Rev. J. Devadi.
WESLEYAN METHODIST.—Rev. J. Sarginson.

Divisional Board.

OFFICERS.—Chairman—W. A. Noble; Members—J. Anderson, W. H. M'Quaker, H. Ritscher, J. D. Robertson, D. H. M. Ross; Clerk—H. George; Auditors—J. Davidson and H. Farley; Overseer of Works—J. G. Pillar.

Institution.

HOSPITAL.—Chairman—W. A. Noble; Committee—H. George, P. Terlin, H. Bridson, S. Jacobs, W. G. Osbaldesten, W. Seaman; Treasurer—P. Cardew; Secretary—H. George.

Friendly Societies.

MASONIC.—Star of the Border Lodge, No. 293, I.C.—F. Bolton, W.M.; H. Farley, S.W. and Organist; H. Ritscher, J.W.; H. George, Hon. Sec.; H. Brunkhorst, Treasurer; W. Seaman, Chaplain; A. Barton, S.D.; W. H. M'Quaker, J.D.; J. de Poix Tyrel, I.G.; J. Halford, Tyler.

MASONIC.—Royal Border Royal Arch Chapter, No. 176, S.E.—S. Jacobs, Z.; Jas. de Conlay, P.Z.H.; J. P. Thomas, J.; H. Farley, Scribe; J. W. Pillar, N.; Thos. Ross, P.Z., Treasurer; H. Ritscher, 1st Soj.; W. H. M'Quaker, 2nd Soj.; F. Birrel, 3rd Soj.; J. de Poix Tyrel, Steward; E. B. Cullen, Janitor.

ODDFELLOWS.—Loyal Stannum Lodge.—W. Kettly, N.G.; C. W. Sholtz, V.G.; Alfred Wall, E.S.; J. D. Robertson, F.S.; S. Williams, Treasurer; Trustees—J. de Poix Tyrel and W. H. M'Quaker.

SONS OF TEMPERANCE.—Nil Desperandum.—G. Simms, W.P.; J. Anderson, P.W.P.; W. Perkins, F.S.; W. J. Jacobs, Treasurer; J. Marriott, Chaplain; A. Brownjohn, W.A.; J. B. Thompson, R.S., and D.M.W.P. for the district.

BORDER A. P. AND M. SOCIETY.—President—J. F. G. Foxton; Vice-Presidents—W. A. Noble and J. de Poix Tyrel; Treasurer—A. F. Male; Secretary—H. George; Members—J. Anderson, A. Barton, J. Devadi, J. Davidson, E. Fry, S. Williams, H. Ritscher, F. H. Fletcher, J. Fell, H. Brunckhorst, H. Farley, &c.

Business Directory.

BANKING INSTITUTIONS.—A.J.S. Bank—A. F. Male, Manager; Bank N.S.W.—G. Bridson, Manager; Q.N. Bank—J. P. Fell, Manager.

STOREKEEPERS.—A. Barton, L. Jacobs and Co., J. Sheahan, R. Wilkins and Co., Kwong Nam Tae and Co., Way Hop, Samuel Sutton, J. Tieman.

INNKEEPERS.—Samuel Hale, P. Terlin, M. Mara, Jane Long, M. Sullivan, Denis Sheahan, C. O'Connell, W. Ah Gin, Jas. Foo Hang.

TOBACCONIST.—Claus Grewe.

AUCTIONEER AND COMMISSION AGENT.—J. de Poix Tyrel.

SADDLER.—S. Lawson.

BAKERS.—W. H. M'Quaker, J. B. Thompson.

BOOKSELLER AND STATIONER.—W. A. Noble.

BUTCHERS.—Daniel Sheahan, C. E. Brunckhorst.

BOOTMAKERS.—E. Chamberlain, J. Cussen.

FRUITERERS.—J. Brown, M. Jennings, P. Ah Kuc, Jo Ho.

PAINTERS.—J. Marriott, J. Lang.

CORDIAL AND LEMONADE FACTORY.—W. Moggredge.

PRINTER AND NEWSPAPER PROPRIETOR.—H. Farley, *Border Post.*

WHEELWRIGHTS AND BLACKSMITHS.—J. Anderson, S. Pierpoint, G. Elsaesser, A. Mathieson.

WINE AND SPIRIT MERCHANTS.—H. George, L. Jacobs and Co.

PRODUCE MERCHANTS.—F. Andrews, H. George.

COACH—To and from Tenterfield.—Cobb and Co.

DALBY.

DALBY, or the City of the Plains, with a present population of 1296 souls, was incorporated as a municipality in 1863, was formerly the Western terminus of the Southern and Western Railway, until Parliament sanctioned the extension to Roma, such line being now completed. It has several public institutions that are well managed, and are of value to the district.

Owing to the situation of the town being beyond what is known as the Main Range rainfall, the soil, although equal to any other part of the Darling Downs, has been but partially tested as to its agricultural capabilities, but agriculture, on a comparatively large scale, is now being successfully carried on at Jimbour, Cattle Creek, and Bon Accord, and in a minor degree on most of the homestead selections in the neighborhood. Pastoral pursuits have long been carried on, and have yielded large and profitable returns.

A large area of land in the Dalby district—on Jimbour, St. Ruth, Irvingdale, and Cecil Plains runs—has recently been taken up, and is now in the hands of some very enterprising selectors and sheep farmers, who are making steady advancement in fencing, and otherwise improving their homesteads, and a large quantity of wool will this year be sent in small lots from the district. The introduction of artificial grasses will tend greatly to the permanent settlement of the locality.

The timber in the neighborhoood of Cattle Creek and the Bunya Mountains is unsurpassed in quality in Queensland, and one saw mill is already in operation, and

it is contemplated to erect another in a very short period, the machinery having been already ordered.

A good trade is done in Dalby with the Western districts, and its pastoral lands must always secure to it a fair share of prosperity. A large Oddfellows' Hall and new Hospital are now completed, and other improvements.

Government Departments.

SUPREME COURT.—Commissioner for Affidavits—C. R. Haly, P.M., A. M. Drysdale.

COMMISSIONER FOR TAKING AFFIDAVITS FOR N.S. WALES.—F. W. Roche.

SOUTHERN DISTRICT COURT.—Registrar—D. Gallwey; Bailiff—A. J. Robinson.

POLICE.—Police Magistrate.—C. R. Haly; Sergeant Ferry, and four constables; Surgeon—Dr. Howlin.

CLERK OF PETTY SESSIONS AND LAND AGENT.—E. E. Bliss.

RECEIVER IN INSOLVENCY.—D. Gallwey.

AGENT FOR CURATOR OF INTESTATE ESTATES.—D. Gallwey.

IMMIGRATION AGENT.—D. Gallwey.

MAGISTRATES RESIDENT IN DALBY.—F. W. Roche, P. Landy, R. King, J. S. Jessop, F. M. Merritt.

POST OFFICE.—Postmaster—D. C. Peterson; Assistant—W. Sexton; Lette Carrier—C. M'Carthy.

TELEGRAPH OFFICE.—Stationmaster—H. Bourne.

RAILWAY DEPARTMENT.—Stationmaster—Stewart.

DISTRICT REGISTRAR.—F. W. Roche.

POUNDKEEPER.—William Jeynes.

STATE SCHOOL FOR BOYS.—Head Teacher—Bracewell.

DITTO GIRLS.—Head Teacher—Miss Bulcock; Assistant—Miss M'Leod.

ST. COLUMBA'S CONVENT SCHOOL.—Head Teacher—The Sister Superior at the Convent.

SCHOOL BOARD.—J. S. Jessop, J. Conroy, William Hall; Secretary—A. M. Drysdale.

IMMIGRATION DEPOT.—Master and Matron—Mr. and Mrs. Carron.

Ecclesiastical.

CHURCH OF ENGLAND.—Incumbent—(Vacant.)
ROMAN CATHOLIC.—Resident Priest—Rev. D. G. Byrne and assistant.
PRESBYTERIAN.—Resident Minister—(Vacant.)

Societies.

NORTHERN DOWNS PASTORAL AND AGRICULTURAL SOCIETY.—President—J. S. Jessop; Vice-Presidents—H. M. Nelson, G. M. Simpson; Secretary———; Treasurer—F. M. Merritt. Committee of 12.

M.U.I.O. ODDFELLOWS.—A. Murray, N.G.; R. Ramage, V.G.; F. Murray, P.S.

MERCANTILE CRICKET CLUB.—President—J. S. Jessop, Esq., M.L.A.; Vice-President—H. M. Nelson, Esq., M.L.A.; Secretary and Treasurer—A. H. Reid.

DALBY GYMNASIUM AND ATHLETIC CLUB.—President—J. S. Jessop, Esq., M.L.A.; Honorary Secretary—F. Eastaughffe.

Public Institutions.

SCHOOL OF ARTS.—President—J. S. Jessop, Esq., M.L.A.; Vice-President—J. Skelton; Secretary—A. J. Robinson.

MUNICIPAL COUNCIL.—Mayor—W. Wood; Aldermen—J. Skelton, J. S. Jessop, M.L.A., P. Landy, P. Dowling, J. Clark, J. Francis, M. Ford, J. Monaghan; Town Clerk—R. Dexter; Inspector—A. Malley.

DALBY CEMETERY TRUST.—Trustees—Jas. Skelton (Chairman), P. Landy, E. Campbell, J. Otto, R. Kirkwood; Secretary—R. Dexter.

NORTHERN DOWNS JOCKEY CLUB (established July, 1873).—President—J. S. Jessop, Esq., M.L.A.; Vice-President—W. J. Joyce; Treasurer—F. M. Merritt; Secretary—(Vacant).

HOSPITAL.—President—J. S. Jessop, Esq., M.L.A.; Vice-Presidents—H. M. Nelson, Esq., James Skelton, Esq.; Wardsman and Matron—Mr. and Mrs. Carstens; Medical Officer—Dr. Howlin; Secretary—R. Dexter.

WAMBO DIVISIONAL BOARD.—Chairman—H. M. Nelson, Esq., M.L.A.; Members of the Board—P. F. Bodkin, H. Ensor, R. Killeen, W. J. Joyce, C. K. Simpson, J. S. Jessop, M.L.A., D. O'Brien, J. Robertson; Inspector of Works—James Marks; Clerk—R. Dexter.

Business Directory.

AUCTIONEER AND COMMISSION AGENT.—J. S. Jessop.

BANKS.—Queensland National Bank, Limited—Manager, — Brocklebank; Commercial Banking Company—Manager, R. King.

BOOKSELLERS, STATIONERS, AND FANCY WAREHOUSE KEEPERS.—Misses M'Donald, R. Kirkwood.

BOOT AND SHOE MAKERS.—F. Hensler, S. M'Queen.

BLACKSMITHS AND WHEELWRIGHTS.—W. Hall, John Monaghan, A. Murray, D. O'Brien.

BUTCHERS.—J. Carmody, R. Jones.

BAKERS AND CONFECTIONERS.—J. W. Coles, J. Tucker.

BUILDERS AND CONTRACTORS.—Jas. Wainman, W. Gottschalk, W. H. Taylor.

CABINETMAKERS AND UPHOLSTERERS.—G. Fontaine, W. Gottschalk.

CHEMIST AND DRUGGIST.—F. M. Merritt.

COAL AGENCY.—J. S. Jessop.

FRUITERERS AND CONFECTIONERS.—John Kim, Ah Long, Mrs. Freeney.

GARDENERS.—Ah Chong, Ah Quai, Ah Sam.

HAIRDRESSER.—H. Hatton.

INNKEEPERS.—M. Keegan, Royal Hotel; Mrs. O'Keefe, Railway Hotel; W. Wood, Golden Fleece Hotel; P. Dowling, Sportsmans' Arms Hotel; D. Lynch, Post Office Hotel; J. Cunningham, Sovereign Hotel; J. Otto, Hibernian Hotel; Mrs. Gibson, Queen's Arms Hotel; P. Ryan, Criterion Hotel; D. Mulholland, Carsten's Hotel.

INSURANCE COMPANIES.—Imperial Fire Insurance Company of London; National Fire and Marine Insurance Company of New Zealand; Australian Mutual Provident Society; the Colonial Mutual Life Assurance Society, Limited; Sydney Insurance Society; Mutual Life Association of Australasia; New Zealand Insurance Co.

MERCHANTS, STOREKEEPERS, OUTFITTERS, AND FORWARDING AGENTS.—Landy Brothers, James Conroy, T. C. Good, D. O'Brien, P. Doyle, J. Clarke, J. Francis and Son, J. Chooi.

PRINTER AND NEWSPAPER PROPRIETOR.—Michael Jordan, *Dalby Herald*.

PAINTER AND DECORATOR.—Samuel Butterworth.

SURGEON.—Dr. Wm. Howlin.

SADDLERS.—Samuel Warke, J. Peters, J. Hodge.

SODA WATER, LEMONADE AND CORDIAL MANUFACTURERS.—S. Bradford, J. Kilpatrick, and P. Ryan.

TAILOR.—Charles Ehsman.

TIN PLATE WORKERS AND PLUMBERS.—George Wilkinson, R. Hefty.

UNDERTAKERS.—G. Fontaine, William Gottschalk.

WATCHMAKER AND JEWELLER.—Moses Harris.

ROMA.

THE town of Roma is 317 miles from Brisbane, and 217 from Toowoomba, and was formerly the terminus of the Southern and Western Railway. Its population, according to the census of 1880, is 1838. It is a thriving town, and does a considerable amount of business. Although surrounded by several large stations, its future prosperity and advancement must largely depend on the cultivation of the soil; and in this respect we think it has nothing to fear. The land is unquestionably of first-class character and quality, and is well adapted for grapes and fruit trees of all descriptions, in particular the orange.

The climate is very similar to the wheat regions of South Australia, and hence should grow wheat in large quantities. There is a dryness and a healthiness in the atmosphere at Roma quite distinct from the coast districts, and which is regarded as a safeguard against any violent attack of rust, although it must not be expected to be altogether free from it. But it has an exceptional climate for wheat cultivation, and the most should be made of it.

The vine flourishes at Roma luxuriantly, and there is one vineyard of over 20 acres in extent, and 11 others averaging about 8 acres each. The vines in all these vineyards are healthy, and give promise this season of an abundant yield. With a soil and climate peculiarly adapted for wheat and the vine, there ought to be a bright future in store for Roma. Energy, enterprise, and capital are required to develop its resources, and there is certainly no lack of the former, judging from what has already been achieved.

Roma is well supplied with stores and hotels. All the buildings, both business and private, have a solidity about them which indicate the confidence of the people in the permanency of the district.

The Roma Brewery, established by Messrs. D. and J. Benjamin, is a thriving local industry, and is tolerably well supported. Both ale and porter are brewed, and sold in bulk and in bottle. The quality is excellent, and is much appreciated in a district where the water is not at all times inviting.

The contract for extending the Southern and Western Railway to Mitchell was let by the Government to Messrs. Fraser and Macdonald at the end of 1881, and was opened for traffic on October 8th, 1883. The next section to 40 miles past Mitchell is well in progress, the bridge over the Maranoa River being sufficiently completed to allow the ballast engine to cross, and the sleepers are laid for two miles out of the town. The contractors for this section are Messrs. Target and Ramm.

Roma was incorporated on the 25th of May, 1867; it lapsed in 1875, and was re-incorporated in 1876. Since then a great many substantial improvements have been effected by the corporation. A loan of £3000 was obtained under the *Local Government Act of* 1878, and this is now being expended in macadamising the principal streets of the town. The estimated area of the Municipality is 16,000 acres, and the value of rateable property £16,500. The revenue from rates amounts to £650.

Roma has a public hospital, gaol, State school, School of Arts, Masonic Lodge, Oddfellows' Lodge, and several other societies, all more or less in a healthy condition.

The Mayor of Roma is A. M. Hertzberg, Esq., and the Town Clerk Mr. E. A. Rees.

The Parliamentary Representative of the district of Maranoa, of which Roma forms a part, is James Lalor, Esq.

The Press is represented by the *Western Star*, published every Wednesday and Saturday, and the *Roma Free Press*, Tuesday and Friday.

Ecclesiastical.

CHURCH OF ENGLAND.—Rev. Mr. Osborne.
ROMAN CATHOLIC.—Rev. Fathers P. Capra and T. Morris.
CONGREGATIONAL.—Rev. Mr. Pearse.

Public Institutions.

ROMA HOSPITAL.—President—J. Lalor, M.L.A.; Vice-Presidents—W. H. Goodall, John Robertson; Treasurer—G. Rankin; Secretary—P. Brown; Committee—Messrs. Mackay, Carter, Slaughter, Young, Hertzberg, Fowles, Reid, M'Lellan, Macfarlane; Auditors—J. Moir and A. Hertzberg.

NATIONAL SCHOOL.—Head Teacher—G. V. Le Vaux, M.C.P.; Assistant Teachers—Mr. M'Gurk and Miss Aylott; 6 Pupil Teachers; average attendance, 230; School Committee—M'Ewen (Chairman), and Messrs. Bourne, Irwin, Butler, and Roche.

BUNGIL DIVISIONAL BOARD.—J. Robertson (Chairman), Lalor, M'Lellan, Benjamin, Ross, and Squair; Secretary—J. Sheridan; Valuator, Foreman of Works, Inspector Reserves—R. F. J. Gore.

MUNICIPAL COUNCIL.—A. M. Hertzberg (Mayor), and Messrs. Irwin, Sparks, Rayer, Lester, Murphy, Morrisson, Bourne, and Roche; Town Clerk—E. A. Rees.

LOCAL PUBLIC OFFICERS.—Police Magistrate—Captain Goodall; Commissioner for Crown Lands—L. Jackson; Clerk of Petty Sessions—F. R. Banburry; Inspector of Police—M. Armstrong; Sergeant—O'Shea; Postmaster—F. G. Mackay; Telegraph Master—S. O'Brien; Stationmaster—H. P. Lloyd.

LOCAL JUSTICES OF THE PEACE.—A. M. Hertzberg, J. Saunders, J. Carter, H. Benjamin, L. Jackson, W. R. Twine.

GAOL.—Governor—P. Donnelly; Matron—Mrs. Donnelly; 2 Turnkeys.

Societies.

PASTORAL AND AGRICULTURAL SOCIETY.—President—J. Lalor, M.L.A.; Vice-President—John Robertson; Committee—T. R. M'Lellan, J. H. Twine, C. S. Young, D. Ross, J. Ferry, A. Mountford, A. M. Hertzberg, R. Dunsmure, R. C. Lethbridge, R. Fletcher, J. Taylor, H. Benjamin; Secretary—J. Carter.

RAPHAEL MASONIC LODGE, 1850, E.C.—C. S. Young, W.M.; A. M. Hertzberg, I.P.M.; Abraham Hertzberg, S.W.; F. Bourne, J.W.; John H. Irwin, Treasurer; John Fowles, Secretary: James Hays, S.D.; E. G. Hart, I.D.; J. Saunders, Organist; J. Carter, Donald Ross, Stewards; J. Lister, I.G.; W. Moss, O.G.; number on roll, 38. Meetings, second Wednesday in each month.

LOYAL WESTERN STAR LODGE, M.U.I.O.O.F., No. 90.—H. Hantley, N.G.; A. Hack, V.G.; M. Kelly, F.S.; C. E. Knowles, E.S.; 100 members. Meetings, every second Monday.

DRAMATIC CLUB.—President—J. Carter; Stage Manager—John Fowles; Casting Committee—John F. F. Lockett, John Fowles; Committee—Messrs. Mountford, Butler, and Cardwell; Secretary and Treasurer—John. F. F. Lockett.

CRICKET CLUBS.—Waldegrave C.C.—President, J. Carter; Vice-D., D. Salmond; Secretary, John Butler; committee of five. Roma C.C.—Sec., W. A. Wellstead.

ROMA LAWN TENNIS CLUB.—Secretary—Roderick M'Dougall.

ATHLETIC CLUB.—President—J. Robertson; Vice-Presidents—J. Carter, G. Taylor; Secretary—T. E. Burrell; Committee—Messrs. Ferrier, Mackay, Macfarlane, M'Lellan, Gaynor, Mountford, M'Callum, Cuppaidge, Armstrong, Taylor, Munro, M'Pherson, Salmond, Young, Moir.

WESTERN QUEENSLAND RACING CLUB.—President—J. Lalor, M.L.A.; Vice-Presidents—J. Robertson; Committee—Messrs. M'Farlane, Carter, A. M. Hertzberg, Irwin, Benjamin, Sparks, Munro, Cuppaidge, Reid, Ferry, Holmes; Secretary—J. H. Irwin; Treasurer—C. S. Young.

Business Directory.

WINE AND SPIRIT MERCHANTS.—R. Lewin and Co., Bing and Campbell.

GENERAL STOREKEEPERS.—R. Lewin and Co., S. S. Bassett, J. Macfarlane, Bing and Campbell, W. B. Murphy, W. A. Wallstead and Co.

INSURANCE AGENTS.—Commercial Union Assurance Company—R. Lewin and Co.; North British Fire Insurance Company—J. Carter; Imperial Fire Insurance Company—D. and J. Benjamin and Co.; New Zealand Insurance Company—C. Gaynor.

HOTELKEEPERS.—T. Enright, Royal Mail Hotel; M. A. Austin, Bowen Hotel; Thomas M'Ewan, Bush Inn; T. Roath, Western Railway Hotel; J. Raper, Queen's Arms Hotel; C. Skehan, Shamrock Hotel; T. Knowles, Bushman's Home; John Walduck, Victoria Hotel; F. Seitz, Shearers' Arms; T. Knowles, Commercial Hotel; J. Hays, Cornstalk Hotel; J. Hartley, Tattersall's Hotel; G. Brooker, Victoria Hotel; R. King, Turf Club Hotel.

BOARDING HOUSES.—Burkitt, Mrs. Reid.

TAILOR.—J. Sparks.

BOOTMAKERS.—J. Hartley, W. O'Brien.

WATCHMAKERS.—J. Watt, J. Flavelle.

CARPENTERS AND BUILDERS.—Warren Brothers, J. Morrison, T. Stringfellow, J. Phillips.

SADDLERS.—W. Sparks, C. Arnold, — Campbell.

OYSTER SALOON.—J. Steers.

SAW MILL PROPRIETORS.—Green and Bellgrove.

TOBACCONISTS AND STATIONERS.—J. Sparks, J. Watt.

BLACKSMITHS.—Green and Bellgrove, J. M'Ghee, Messrs. Campbell and Serle.

AUCTIONEERS.—J. H. Irwin, J. Carter, W. B. Murphy.

WHEELWRIGHTS.—Green and Bellgrove, S. Cauldwell, and Campbell and Serle.

CHEMISTS.—J. Saunders, E. B. Cardell.

BUTCHERS.—Roma Butchering Company, Co-operative Butchering Company.

DOCTORS.—Dr. Tilston, Dr. Comyn.

MILLINERS AND DRESSMAKERS.—Mrs. Ryan, Miss Mathers.

BREWERY.—D. and J. Benjamin and Co.

TINSMITHS AND PLUMBERS.—J. Lister, J. Slaughter.

SOAP MANUFACTURERS.—G. R. Raffin, F. Bourne.

BANKS.—Bank of New South Wales—Manager, G. Rankin; Queensland National Bank—Manager, C. S. Young; Bank of Australasia—Manager, J. S. Burrell.

LAWYERS.—D. Salmond, F. W. P. Thompson, J. Fowles.

BAKERS.—B. Leach, W. Williams, Logan and Co.

AERATED WATER MANUFACTURERS.—F. Bourne, G. L. Raffin.

NEWSPAPERS.—*Western Star*, *Roma Free Press*.

SURVEYOR—W. R. Twine.

ENGINEER.—J. Stringfellow.

COMMISSION AGENTS.—J. Carter, T. H. Irwin.

PHOTOGRAPHER.—E. B. Cardell.

LEYBURN.

A PASTORAL township on the Darling Downs—42 miles from Toowoomba, 28 from Cambooya Railway Station, 36 from Warwick, and 110 miles from Goondiwindi. Has a mail running twice a week to and from Cambooya, and once a week to and from Warwick, Goondiwindi, and Texas.

The following stations are the nearest to Leyburn:—

Ellangowan, C. B. Fisher	distant	7	miles
Talgai and Canal Creek, T. Hanmer, each	„	12	„
Balgownie (selection), W. Hogarth	„	14	„
Felton, J. Tyson...	„	16	„
Stonehenge, Hudson & Dickson	„	18	„
Yandilla, Gore & Co.	„	20	„
Tummaville, Gore & Co.	„	12	„

Police Magistrate of Warwick now visits Leyburn once a month.

ACTING CLERK OF PETTY SESSIONS.—Senior-Constable T. Warner.

PETTY DEBTS BAILIFF.—J. Lewis.

MAGISTRATES.—T. Hanmer, Talgai; B. Hudson, Stonehenge; Robert W. Gore,

Tummaville; A. B. Briggs, Ellangowan. Magistrates authorised to consent to the marriage of minors—John C. Snell (at present residing at Edmonston in the Toowoomba Police District); and J. Macandrew, Police District of Inglewood.

REGISTRAR OF BIRTHS AND DEATHS, also agent for Colonial Mutual Assurance Society, Limited.—James Mahony.

POSTMASTER, Line Repairer, in Charge, Savings Bank Officer.—J. D. Harris.

PRIMARY SCHOOL.—Teacher—E. J. Brockwell. Number, 70.

Business Directory.

BOOTMAKER.—F. Büttner.
SADDLER.—J. Castles.
BUTCHERS.—M. Liddy, O. B. Bell.
BLACKSMITH.—P. Murran.
HOTELKEEPERS.—O. B. Bell, J. F. Vickery, M. M'Namara.
STOREKEEPERS.—O. B. Bell, James Mahoney, Charles G. Clay.
POUNDKEEPER.—J. Murran.
PAINTER.—J. Lewis.

GOONDIWINDI.

PLEASANTLY situated on the north bank of the M'Intyre River, at the southern border of Queensland, and distant 152 miles from Toowoomba by the nearest practicable road, Goondiwindi is the local business centre of a thriving district. The town derives its support chiefly from the pastoral interest, for though there is a considerable quantity of good land within its boundaries, and throughout the selections in the neighborhood, the climate is generally a dry one, and therefore offers no encouragement for extensive agricultural operations. The population is about 400.

Five mail services connect the Goondiwindi residents with various parts of Queensland and the neighboring colony of New South Wales.

It is probable that at no distant date a line of railway will pass through Goondiwindi, for the purpose of connecting St. George and the south-western interior with the sea board. Should this very desirable purpose be carried into effect, there is no doubt but that the prosperity of the Goondiwindi district will be greatly increased, and the resources of the rich country beyond very materially developed.

A large bridge, costing £5000, has been erected over the M'Intyre River, thus connecting the colonies of Queensland and New South Wales. The bridge has been built at the expense of both colonies.

Royal Mail Coach to Warwick and Leyburn, weekly. W. Lucas, proprietor. Leaves Warwick every Thursday at 5 a.m.; Leyburn, every Thursday at 7 a.m.; returns every Monday from Goondiwindi at 5 a.m. Single fares to and from Leyburn, 40s.; do. to and from Warwick, 50s.; return tickets, available for 1 month, at reduced rates; parcels, as per arrangements, at very low rates.

LOCAL GOVERNMENT OFFICES.—P. W. Pears, Esq., P.M., C.P.S., and Acting Land Commissioner; Mrs. Halloran, Postmistress; R. Halloran, Telegraph Master; M. Zerb, Line Repairer; J. M'Gladrigan, State School Teacher; Miss Grayson, Assistant; T. B. Price, Petty Debts Bailiff and Poundkeeper; Thos. Martin, Sergeant of Police, and two ordinaries.

WAGGAMBA DIVISIONAL BOARD.—W. Vaughan Jenkins (Chairman); Councillors—F. Wyndham, J. M'Kenzie, Duncan Sinclair, T. B. Price, J. Green (three seats at present vacant); Thos. Hunter, Clerk and Foreman of Works.

WAGGAMBA DIVISIONAL BOARD.—H. E. Easton (Chairman), W. H. Trewecke, M. Woodleck, F. Wyndham, Duncan Sinclair.

LOCAL JUSTICES.—P. W. Pears, Police Magistrate; W. H. Trewecke, F. Carmody, F. Wyndham, W. Vaughan Jenkins, Duncan Sinclair, H. E. Hopkins, H. E. Easton, Geo. S. R. Derris.

LOCAL INSTITUTIONS.—United Border Jockey Club, Hospital, and School of Arts.

CHURCHES.—Rev. John M'Ara, Presbyterian; Episcopal (vacant).

M'INTYRE PASTORAL AND AGRICULTURAL SOCIETY.—W. Vaughan Jenkins, President.

Business Directory.

DR., CHEMIST, AND DRUGGIST.—C. Jurs.

INSURANCE AGENTS.—Thos. Hunter, New Zealand Fire Insurance and Colonial Mutual Life Assurance Society; G. H. Bessel, Colonial Provident.

STOCK, STATION, AND GENERAL COMMISSION AGENT.—Thos. Hunter.

BANK.—New South Wales—C. S. Morisett, Manager.

AUCTIONEERS.—Thos. Hunter, T. B Price, A. M'Leod.

STOREKEEPERS.—F. Crowdy, W. Lucas, Co-operative Stores, J. Green, M. Sin, Won Fa Hop.

SADDLER.—A. Warden.

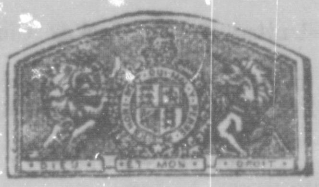
HOTELS.—J. C. Donnelly, Victoria; C. Zimmerman, Queen's Arms; W. Lucas, Shamrock; J. Bushell, Royal.

CORDIAL MANUFACTUTER.—C. Jurs.

WATCHMAKER.—H. Bell.

BLACKSMITHS AND WHEELWRIGHTS.—James Smith, James Brennan.

BUTCHERS.—John M'Kenzie, F. Grey.



GOVERNMENT OF QUEENSLAND.

GOVERNOR—His Excellency Sir Anthony Musgrave, K.C.M.G.

Private Secretary—A. Musgrave, Esq. Aide-de-Camp—Lieut. Pritchard.

EXECUTIVE COUNCIL.

President—His Excellency the Governor.
Premier, Colonial Secretary, and Secretary for Public Instruction—Hon. S. W. Griffith.
Secretary for Public Works and Mines—Hon. Wm. Miles
Secretary for Lands—Hon. C. B. Dutton.
Postmaster-General—Hon. C. S. Mein.
Attorney-General—Hon. A. Rutledge
Colonial Treasurer—Hon. J. R. Dickson.
Hon. R. B. Sheridan, without portfolio.
Clerk of the Executive Council—Albert Victor Drury.

Parliament.

LEGISLATIVE COUNCIL.

President—Hon. A. H. Palmer.

Chairman of Committees—Hon. Daniel Foley Roberts.

Hon. William Draper Box
" James Gibbon
" Francis Thomas Gregory
" Frederick Hamilton Hart
" John Christian Heussler
" William Frederick Lambert
" John Frederick McDougall
" Kevin Izod O'Doherty
" William Pettigrew
" Thos. Lodge Murray-Prior
" Daniel Foley Roberts
" Gordon Sandeman
" A. J. Thynne
" G. King
" A. H. Wilson

Hon. James Taylor
" William Forrest
" Charles Stuart Mein
" James Charles Foote
" John Sargent Turner
" James Swann
" Charles Sydney Dick Melbourne
" James Colishaw
" William Graham
" C. J. Aplin
" W. H. Walsh
" E. B. Forrest
" W. G. Power
" A. C. Gregory

Clerk of the Council and of the Parliaments—Henry Wyatt Radford. Clerk Assistant—George Holmes A'Court. Short-hand Writer—L. J. Byrne. Librarian—D. O'Donovan. Usher of the Black Rod—F. R. C. Master.

LEGISLATIVE ASSEMBLY (55 Members).

Speaker—Hon. W. H. Groom.

Chairman of Committees—Simon Fraser.

Aubigny—James Campbell
Balonne—Boyd Dunlop Morehead
Blackall—A. Archer
Brisbane—S. W. Griffith and W. Brookes
Bowen—Charles E. Chubb
Bulimba—John Buckland
Bandamba—James Foote
Burke—Edward Palmer
Burnett—Berkeley Basil Moreton.

LEGISLATIVE ASSEMBLY (*continued*).

Carnarvon—J. F. G. Foxton
Clermont—D. S. Wallace
Cook—J. Hamilton and T. Campbell
Dalby—J. S. Jessop
Darling Downs—W. Miles, F. Kates
East Moreton—James F. Garrick
Enoggera—J. R. Dickson and J. L. Bale
Fassifern—Alfred Midgley
Fortitude Valley—Francis Beattie
Gregory—Thomas M'Whannel
Gympie—J. Smythe
Ipswich—J. M'Farlane and W. Salkeld
Kennedy—Arthur Rutledge and Isidor Lissner
Leichhardt—J. Scott and C. B. Dutton
Logan—E. J. Stevens
Mackay—M. H. Black
Maranoa—J. Lalor
Maryborough—R. B. Sheridan, J. Annear
Mitchell—John Govett
Mulgrave—Thomas M'Ilwraith
Normanby—John Stevenson
Northern Downs—Hugh Nelson
Oxley—S. Grimes
Port Curtis—A. Norton
Rockhampton—Wm. Kaye Higson and John Ferguson
Rosewood—J. B. L. Isambert
South Brisbane—Henry Jordan and Simon Fraser
Stanley—Peter White and W. Kellett
Toowoomba—W. H. Groom and R. Aland
Townsville—J. M. Macrossan
Warrego—J. Donaldson
Warwick—Jacob Horwitz
Wide Bay—Wm. G. Bailey, M. Mellor

Clerk of the Assembly—Lewis Adolphus Bernays, F.L.S. Clerk-Assistant—F. T. Ivory. Principal Short-hand Writer—D. F. T. Jones. Short-hand Writers and Clerks of Select Committees—L. J. Byrne, John Gilligan, W. Willoughby, 2 assistants, and a cadet corps. Sergeant-at-Arms—James Warner.

STATIONS AND THEIR POST TOWNS.

Acacia Creek, Warwick
Alderton, Condamine
Balgownie, Cambooya
Banaroo, Goondiwindi
Baranga, Goondiwindi
Bingie, Condamine
Baramba, Nanango
Bendee, Dalby
Bengalla, Leyburn
Billa Billa, Goondiwindi
Bithereriba, Dalby
Blinkbonnie, Warwick
Bodumba, Leyburn
Boondoomba, Dalby
Boonoo Boonoo, Stanthorpe
Bovil, Goondiwindi
Burgose, Dalby
Bon Accord, Dalby
Burrandowan, Dalby
Beauaraba, Beauaraba
Beauaraba New Township, Beauaraba
Callandoon, Goondiwindi
Campbell's Camp, Dalby
Canmaroo, Dalby
Canning Creek, Leyburn
Canning Downs, Warwick
Carrington, Toowoomba
Cecil Plains, Dalby
Clifton, Clifton Railway Station
Collinsville, Warwick
Cooby Creek, Geham
Coolmunda, Inglewood
Coomrith, Dalby
Cumkillenbar, Dalby
Cooranga, Dalby
Cooroon, Dalby
Crow's Nest, Crow's Nest
Dulacca, Condamine
Durah, Dalby
East Talgai, Allora
Ellangowan, Cambooya
Emu Vale, Warwick
Eton Vale, Cambooya
Euston, Drayton or Toowoomba
Felton, Cambooya
Gladfield, Warwick
Glenelg, Leyburn
Glengallan, Warwick
Glenlyon, Leyburn
Glenmore, Dalby
Goomburra, Allora
Gowrie, Gowrie Crossing or Toowoomba
Gunyan, Leyburn
Creekbank, Dalby
Haldon, Clifton Railway Station
Highfields, Cabarlah
Hendon, Hendon Railway Station
Headington Hill, Clifton Rly. Station

STATIONS (*continued*).

Halliford, Dalby
Jimbour, Dalby
Jinghi Jinghi, Dalby
Jondaryan, Jondaryan
Jandowi, Dalby
Killarney, Warwick
Kurrawah, Dalby
Kincaird, Dalby
Kogan Creek, Dalby
Koreelah, Warwick
Lyndhurst, Warwick
Maryvale, Warwick
Mount Irving, Jondaryan
Moongoola, Warwick
Moraybia, Condamine
Mount Russell, Jondaryan
Mount Sturt, Warwick
Meringandan, Meringandan
Nundubbermere, Leyburn
North Branch, Greenmount
Oakey Ck., Oakey Creek Railway Station
Oaklands, Leyburn
Pilton, Toowoomba or Clifton R'lway Station
Pine Creek, Yandilla
Pratten, Warwick
Proston, Dalby
Retreat, Dalby
Rosalie Plains, Jondaryan
Rosenthal, Warwick
St. Ruths, Dalby
St. Ronan's, Yandilla
Stonehenge, Leyburn
Summer Hill, Warwick
Talgai East, Hendon
Tarawinaba, Goondiwindi
Terrica, Leyburn or Warwick
Tummaville, Leyburn
Treveston, Leyburn
Undercliffe, Warwick
Umbirom Homestead, Drayton
Toolburra, Warwick
War War, Dalby
Warroo, Inglewood
Woodlee, Yandilla
Warra Warra, Dalby
Woomba, Dalby
Weranga, Dalby
Westbrook, Drayton
Westbrook Homestead Area No. 1, Haydock's
Westbrook Homestead Area No. 2, Crosshill, *viâ* Oakey Creek
Welltown, Goondiwindi
Wyaga, Goondiwindi
Western Ck., *viâ* Drayton or Cambooya
Yeulba Creek, Condamine
Yandilla, Yandilla

LOCAL COMMISSION OF THE PEACE.

Aland, Robert, Toowoomba
Affleck, John, Swan Creek, Warwick
Allan, William, Braeside, Warwick
Bracker, Henry, Warroo
Bond, William, Toowoomba
Busch, Ernst, Toowoomba
Baxter, F. W. E., Toowoomba
Cardew, Pollet, Stanthorpe
Cardell, Henry, Tieryboo
Cowton, R. A., Warwick
Campbell, James, Toowoomba
Cocks, Charles, Toowoomba.
Clarke, George, Warwick
Clarke, Charles, East Talgai
Cole, Brownlow, Hambledon
Coutts, Thomas, North Toolburra
Coventry, Andrew, Goondiwindi
Cory, Gilbert Gostwyck, Cecil Plains
Cook, Robert, Allora
Campbell, Charles, Westbrook
Campbell, James, Swan Creek, Warwick
Davidson, J. H., Westbrook
Easton, Henry Edward, Billa Billa
Easton, Frederick C., Spring Creek
Flood, Stephen, Toowoomba
Faulkiner, R., Mount Irving, Jondaryan
Frederick, H. C., East Prairie
Francis, Arthur Marley, Goondiwindi
Garget, John, Toowoomba
Green, Charles H., Warwick
Gregory, N. T. R., Drayton
Gregory, Hon. F. Thos., Toowoomba
Grimes, Thomas, Spring Creek
Grimes, James Watts, Toowoomba
Groom, Hon. William Hy., Toowoomba
Grueby, John William de., Highfields
Gunn, Donald, Pikedale
Godsall, Richard, Toowoomba
Hartmann, Carl H., Toowoomba
Holberton, Frederick H., Toowoomba
Homes J., Ballard's Camp
Horwitz, Jacob, Warwick
Horwitz, Joseph, Warwick
Howlin, William, Dalby
Howlin, James, Toowoomba
Hume, Walter C., Toowoomba
Hunt, James, Daandine
Haly, C. R., Toowoomba

PUBLIC LIBRARY OF N.S.W. MITCHELL LIBRARY

COMMISSION OF THE PEACE (*continued*).

Hayes, W. C., Warwick
Hodgson, E. D., Eton Vale
Holmes, J., Ballard's Camp
Higgins, F., Sandy Creek, Warwick
Jenkins, W. V., Callandoon
Jennings, Patrick Alfred, Westbrook
Jessop, J. S., Dalby
Johnson, T. A., Warwick
Kates, Francis, Allora
Kennedy, Thomas, Allora
King, George, Gowrie
King, G. B., Gowrie
King, Henry V., Gowrie
Landy, Patrick, Dalby
Lord, Frederick, Darling Downs
Littleton, John Thomas, Crow's Nest
Mayne, Robert West, Jimbour
Moffatt, Samuel, Cumkillenbar
Miles, Hon. William, Toowoomba
Margetts, Frederick, Warwick
Matthews, Robert H., Goondiwindi
Marshall, Sampson, Goondiwindi
Murray, George Pulteney, Toowoomba
M'Cleverty, George, Drayton
M'Donald, John M'Pherson, Callandoon
M'Dougall, John F., Rosalie Plains
M'Dougall, D'Arcy, Cooyar
M'Glynn, Bernard, Toowoomba
M'Intosh, Donald, Glencairn, Cambooya
M'Intyre, Joseph Sharp, Toowoomba
M'Kenzie, J. P., Toowoomba
M'Leish, J. P., Toowoomba
Morgan, Arthur, Warwick
Macpherson, Lachlan, Emu Creek
Munro, Duncan, Highfields
Mason, M. C., Headington Hill
Merritt, F., Dalby
Mathieson, John, East Prairie
Macintosh, J., Dalby
Needam, Francis Henry, Warwick
Naumburg, Edward, Toowoomba
Nunn, Samuel, Warwick
O'Leary, John, Warwick
Place, J. S., St. Helens, Cambooya
Pechey, Edward Wilmot, Highfields
Primrose, Francis A., Toowoomba
Pugh, T. P., Warwick
Roberts, Edwin, Toowoomba
Robinson, Edwin W., Toowoomba
Robinson, Louis, Highfields
Roche, Frederick William, Dalby
Ramsay, Robert, Eton Vale
Scholefield, Richard W., Toowoomba
Simpson, George Morris, Dalby
Snell, John, Ellangowan
Stirling, Joseph, Toowoomba
Say, George, Highfields
Sims, J. G., Toowoomba
Strüver, F. R. C., Pine Creek
Slade, W. B., Glengallan
Stephens, Samuel G., Toowoomba
Taylor, Hon. James, Toowoomba
Taylor, John William, Cecil Plains
Trewecke, H., Goondiwindi
Tyrel, John de Poix, Stanthorpe
Tyson, James, Felton
Vignolles, Francis Daniel, Western Ck.
Williams, Charles, Jondaryan
Woods, F. B., Warwick
Wilson, William, Pilton
Wienholt, Edward, Goomburra
Wilcox, Edward, Plainby
Whitchurch, J. S., Toowoomba
Wilson, J. T., Warwick

GOVERNMENT DEPARTMENTS.

COLONIAL SECRETARY'S DEPARTMENT.—Colonial Secretary—The Honorable Samuel Walker Griffith; Under-Colonial Secretary—R. J. Gray; Chief Clerk—W. H. Ryder; Registrar-General—William T. Blakeney; Master of Titles—E. Gore Jones; Immigration Agent—Sir St. G. Ralph Gore, Bart.; Commissioner of Police—D. F. Seymour; Chief Clerk and Accountant—W. Finucane; Colonial Storekeeper—H. V. Hassal; Government Printer—J. C. Beal; Chief Engraver—W. Knight; Inspector of Prisons—A. E. Halloran; Lunatic Asylum—Surgeon Superintendent—W. Scholes, M.D.

EDUCATION DEPARTMENT.—Secretary for Public Instruction—Hon. Samuel W. Griffith; Under Secretary—J. G. Anderson, M.A.; Clerical Staff—J. F. Sloan (Chief Clerk), J. B. Hall (Accountant), D. Ewart (Registrar); General Inspector—J. Wheeler; Superintendent of School Buildings—Robert Ferguson; Inspector of Orphanages—Dr. Wray.

COLONIAL TREASURER'S DEPARTMENT.—Colonial Treasurer—Hon. J. R. Dickson; Under-Secretary—E. B. Cullen; Receiver—C. S. Miles; Paymaster—H. St. John Somerset; Mr. Cullen is also Under-Secretary in the Savings Bank, and Commissioner of the Stamp Office; Officer in charge of Stamp Office—G. Day; Marine Board—Commander G. P. Heath, R.N., Chairman, who is also Portmaster and Marine Surveyor; Shipping Master—A. J. Mansion, who is also Secretary to the Marine Board and Inspector of Shipping; Engineer of Harbors and Rivers—Wm. D. Nisbet, M.I.C.E.

CUSTOMS DEPARTMENT.—Collector of Customs—T. King; Chief Clerk—F. Mullens; Landing Surveyor and Inspector of Bonded Stores—W. G. Chancellor; Inspector of Invoices—J. Honeyman; Inspector B. C. Patrol, Curriwillinghi—M. Aug. Dorsey.

PORTS ON THE COAST WITH CUSTOM-HOUSES AND OFFICERS.—Bowen, Bundaberg, Cairns, Cardwell, Cooktown, Gladstone, Keppel Bay, Mackay, Maryborough, Normanton, Port Douglas, Port Hinchinbrook, Rockhampton, St. Lawrence, Sweer's Island, Townsville, Thursday Island. There are also officers at Ipswich and Stanthorpe.

DEPARTMENT OF PUBLIC LANDS.—Secretary for Public Lands—The Hon. C. B. Dutton; Under-Secretary—E. Deshon; Chief Clerk—E. X. Heeney; Officer in charge of Selection Branch—J. S. Thomas; Accountant—D. D. Haussman; Survey Branch: Surveyor-General—W. A. Tully; Deputy-Surveyor-General—W. M. Davidson: Chief Draftsman—E. J. Bennett; Chief Clerk—T. K. Persse.

COLONIAL BOTANIST.—F. Manson Bailey, F.L.S.

CROWN LANDS.—Inspecting Commissioner—Peter M'Lean. There are also Commissioners at the following places. As changes frequently occur it is best to address them as "Commissioner for Crown Lands," at the several places hereafter named, as Aramac, Blackall, Bowen, Bundaberg, Cairns, Cardwell, Clermont, Condamine, Cooktown, Darling Downs (Toowoomba, Dalby, Warwick), East Moreton (Brisbane and Beenleigh), Gayndah, Gladstone, Goondiwindi, Gympie, Mackay, Maryborough, Normanton, Nanango, Port Douglas, Rockhampton, Roma, Springsure, Stanthorpe, St, George, St. Lawrence, Surat, Tambo, Taroom, Tenningering, Townsville, West Moreton (Ipswich and Helidon).

LAND AGENTS.—Aramac, *Beenleigh, Blackall, *Bowen, Brisbane, *Bundaberg, Cairns, *Cardwell, Charleville, Charters Towers, *Clermont, Cloncurry, *Cooktown, Condamine, Cunnamulla, *Dalby, Emerald, *Gayndah, *Gladstone, Goondiwindi, *Gympie, Helidon, Hughendon, Ingham, *Ipswich, *Mackay, *Maryborough, Mitchell, Muttaburra, *Nanango, *Normanton, *Port Douglas, *Rockhampton, *Roma, Stanthorpe, *Springsure, St. George, *St. Lawrence, Surat, Tambo, Taroom, *Tenningering, Thargomindah, Thornborough, Thursday Island, *Toowoomba, *Townsville, Warwick, Winton. Address as follows—The Government Land Agent for—naming the place.

MINERAL LAND AGENTS.—All those marked thus* in the list of Land Agents. There are also others, as follow:—The Commissioner for District of Darling Downs, South—Stanthorpe; for the pastoral districts of Burke—agent at Normanton; for Cook district—Cooktown; for Leichardt district—Rockhampton; for Maranoa district—Roma; for North Kennedy district—Townsville; for South Kennedy district—Bowen; for Warrego district—Charleville; for Mitchell district—Blackall. Applications for Mineral Lands situated in any district not specified above must be lodged at the office of the Secretary for Public Lands at Brisbane.

PASTORAL OCCUPATION COMMISSIONERS.—Officer in Charge of Pastoral Occupation Branch in Brisbane—C. C. Carter; for Burke—at Normanton; for Burnett—at Brisbane office; for Cook—at Cooktown; for Darling Downs—at Toowoomba; for Gregory North—at Blackall; for Gregory South—at Charleville; for Leichardt

—at Rockhampton; for Maranoa—at Roma; for Mitchell—at Blackall; for North and South Kennedy—at Bowen; for Warrego—at Charleville.

GOVERNMENT AUCTIONEER.—M. B. Gannon, Brisbane.

DEPARTMENT OF PUBLIC WORKS.—Secretary for Works and Mines—The Hon. William Miles; Under-Secretary for Works and Mines—Edward Deighton.

RAILWAYS.—Commissioner for Railways—A. O. Herbert; Acting Commissioner for Railways—F. Curnow; Traffic Manager—W. M'Kean; Chief Engineer, Southern Division—H. C. Stanley; Chief Engineer, Central and Northern Division—R. Ballard.

ATTORNEY-GENERAL'S DEPARTMENTS.—Attorney-General—The Hon. Arthur Rutledge; Chief Justice—His Honor Sir Charles Lilley; Puisne Judges—His Honor G. R. Harding and His Honor R. Pring; His Honor Pope A. Cooper is the Northern Judge, resident at Bowen; His Honor the Chief Justice is Judge in the Vice-Admiralty Court; Judge of Southern District Court—G. W. Paul; Crown Prosecutor, Southern District Court—F. W. Dickson; Crown Solicitor—R. Little; Sheriff—A. E. Halloran; Curator of Intestate Estates—F. O. Darvall, junr.; Registrar of Supreme Court and Joint Stock Companies—William Bell.

NOTARIES PUBLIC.—Brisbane—R. Little, D. F. Roberts, W. H. Wilson, and G. L. Hart; Rockhampton—C. S. Dick-Melbourne; Townsville—Edwin Norris.

COMMISSIONERS FOR ISSUING WRITS, &c.—Cooktown—Howard St. George; Mackay—W. R. Goodall, P.M.; Maryborough—H. R. Buttanshaw, P.M.; Rockhampton—B. Cribb, P.M.; Townsville—Edmund Morey, P.M.; Bundaberg—Horace Burkitt, P.M.; St. George—Thomas Mowbray, P.M.; Charters Towers—P. F. Selheim, P.M.

POLICE MAGISTRATES.

Aramac.—E. Craven
Banana.—A. W. Compigne
Beenleigh.—R. Alexander
Blackall.—R. A. Ranking
Bowen.—P. Macarthur
Brisbane.—P. Pinnock, W. H. Day (Assistant)
Bundaberg.—C. A. Johnson
Cairns.—R. T. Hartley
Cardwell.—T. A. Young
Charleville.—T. S. Stoord
Charters Towers.—Phillip Sellheim
Clermont.—W. O. Hodgkinson
Cooktown.—H. E. Millman
Cunnamulla.—C. Francis
Dalby.—C. R. Haly
Drayton and Toowoomba.—G. P. M. Murray
Emerald.—M. A. Francis
Gayndah.—W. E. P. Okeden
Georgetown.—W. M. Mowbray
Gladstone.—C. W. Rich
Goondiwindi.—W. Pears
Gympie.—G. L. Lukin
Hughenden and Cloncurry.—R. C. H. Uhr
Ipswich.—W. Yaldwin
Isisford.—H. B. Gough
Leyburn.—(See Warwick)
Mackay.—T. Mowbray
Maryborough.—H. R. Buttanshaw
Maytown.—(See Palmer)
Mount Perry and Teningering.—O. Armstrong
Nanango.—Archibald Lee
Normanton.—B. C. M'Groarty
Palmer.—Howard St. George
Port Douglas.—M. P. B. Fanning
Ravenswood.—W. R. O. Hill
Rockhampton.—Benjamin Cribb
Roma.—W. R. Goodall
St. George.—H. T. Macfarlane
St. Lawrence.—H. M. Cockburn
Springsure.—J. G. M'Donald
Stanthorpe.—P. Cardew
Surat.—R. T. Taylor
Tambo.—F. H. Hyde
Taroom.—(See Banana)
Thargomindah.—J. Hamilton Scott
Thornborough.—L. E. D. Towner
Thursday Island.—H. M. Chester
Townsville.—Edmund Morey
Toowoomba.—(See Drayton)
Warwick.—T. P. Pugh
Winton.—R. A. Johnstone

DISTRICT REGISTRARS.

ARAMAC.—E. Craven
BALONNE.—James Boyle Tonson, St. George
BLACKALL.—R. A. Ranking
BOWEN.—John Macalister
BRISBANE.—The Registrar-General and Wm. Theophilus Blakeney
BUNDABERG.—C. A. Johnson
BURKE.—Bernard C. MacGroarty, Normanton
BURNETT.—John Connolly, Gayndah
CABOOLTURE.—Thos. Brice, Burnside, Stony Creek
CARDWELL.—Thomas Allen Young
CHARLEVILLE.—Thos. Steverson Sword
CLERMONT.—Alexander Dorsey
COOK.—Clerk Petty Sessions, Cooktown
CUNNAMULLA.—C. Francis
DALBY AND DARLING DOWNS NORTH.—Daniel Gallwey
DARLING DOWNS WEST.—Arthur Morley Francis, Goondiwindi
DARLING DOWNS EAST AND WARWICK.—A. Stewart, Warwick
DIAMANTINA.—H. Bloomfield Gough, Isisford
DRAYTON AND TOOWOOMBA AND DARLING DOWNS CENTRAL.—John A. Boyce, Toowoomba
EAST MORETON.—Henry Wilson Hasler, South Brisbane
ETHERIDGE.—Wm. Samwell, Georgetown
FASSIFERN.—John Power, Harrisville
GLADSTONE.—John Score Powe
GYMPIE.—John Farrelly
IPSWICH AND WEST MORETON.—M. O'Malley
KENNEDY NORTH.—John Archibald, Charters Towers
LEICHHARDT.—Michael O'Neill, Banana
LOGAN.—Robert Miller, Beenleigh
MACKAY.—T. Mowbray
MARANOA.—William Robert Goodall, Roma
MARATHON.—Robert Arthur Johnstone, Winton
MARYBOROUGH AND WIDE BAY.—Sidney Briggs Terry
OXLEY.—John Anthony Bunting, Railway Station, Oxley
PALMER.—Walter Taylor, Maytown
PEAK DOWNS.—Richard Summers, Railway Station, Blackwater
ROCKHAMPTON AND WESTWOOD.—Stanley Grantham Hill
SOMERSET.—David Hugh Duff, Thursday Island
SPRINGSURE.—John Graham Macdonald
STANLEY.—George M. Chaliinor, Esk
Stanthorpe.—R. Deuchar
ST. LAWRENCE.—Henry Montague Cockburn
TAROOM.—Alfred W. Compigné, P.M.
TIARO.—John M'Mulan
TOWNSVILLE.—W. Handley Dean
WARREGO.—J. Hamilton Scott, Thargomindah
Warwick.—Archibald Stewart
WOOTHAKATA.—Cornelius D. Keane, Thornborough

ASSISTANT DISTRICT REGISTRARS.

ARAMAC.—John Winter Chandler, Muttaburra
BALONNE.—Richard Targett Taylor, Police Office, Surat
BLACKALL.—Frederick Hamilton Hyde, Tambo
BUNDABERG.—John William Dear, Gin Gin
BURKE.—Reginald G. H. Uhr, Hughenden
BURNETT.—Archibald Lee, Nanango; and Octavius Armstrong, Mount Perry
CABOOLTURE.—T. Robinson, Caboolture; W. Boudet, Cobb's Camp; ——, North Pine River; J. Carseldine, Bald Hills; G. Buckby, South Pine; M. Quinlan, Police Office, Sandgate
CARDWELL.—Jos. Francis Delaney
CLERMONT.—John Carey, Emerald
COOK.—Patrick Hallinan, Cairns; Jas. Powers, Port Douglas
DARLING DOWNS CENTRAL.—Railway Station Master, Clifton; Railway Station Master, Jondaryan; James H. Gwynne, Allora; Railway Station Master, Hendon

ASSISTANT DISTRICT REGISTRARS (*continued*).

DARLING DOWNS EAST.—Fitzroy Kelly Milne, Killarney; Constable James O'Carroll, Leyburn

DARLING DOWNS NORTH.—J. King, Post Office, Condamine; Railway Station Master, Miles; Railway Station Master, Jondaryan; Railway Station Master, Gowrie Junction; Railway Station Master, Oakey Ck.

DRAYTON AND TOOWOOMBA.—Dalton Kelly, Highfields

FASSIFERN.—Railway Station Master, Grandchester; Railway Station Master, Walloon; Railway Station Master, Western Creek

GYMPIE.—James Morgan Thompson, Black Snake; John Walsh, Tewantin; C. L. James, Kilkivan

KENNEDY NORTH.—Hervey Bleasdale Walker, Dalrymple; Stephen Simpson, Ravenswood; Edgar F. Tye, Millchester; John T. Haughton, Capeville

LOGAN.—Harwell Geo. Bryant, Nerang Creek; T. Plunkett, Tambourine

MARANOA.—Terence Byrne, Mitchell

MARATHON.—John Winter Chandler, Muttaburra

MORETON WEST.—Robert Slattery, Goodna; the Railway Station Master, Walloon; the Railway Station Master, Laidley; the Railway Station Master, Grandchester; the Railway Station Master, Gatton; the Railway Station Master, Helidon; the Railway Station Master, Murphy's Creek; the Railway Station Master, Rosewood

MORETON EAST.—Patrick M'Clusky, Beenleigh; James Sands, Cleveland

OXLEY.—Patrick M'Clusky, Beenleigh; Robert Slattery, Goodna; J. Shield, Moggill

PEAK DOWNS.—John Carey, Emerald

SPRINGSURE.—John Carey, Emerald

STANLEY.—Michael M'Carthy, Crow's Nest

TIARO.—Frederick Gaven Bull, Thompson's Flat

REGISTRATION OF BIRTHS, MARRIAGES, AND DEATHS.

Every birth must be registered within sixty days, and every death within thirty days next thereafter respectively; and neglect of this regulation renders the parties, whose duty it is to registrar, liable to a fine not exceeding £10. If sixty days have elapsed from the date of birth, the law requires the parent, or other person making the application, to register such birth, to pay a fee of three shillings (since September 1st, 1879), and to make a solemn declaration of the facts before a Justice of the Peace prior to the registration. If possible, in all cases the father or mother ought to sign as informant. If unable to write, let a mark be made. No birth can be registered after three years have elapsed from the date hereof.

Every minister who has celebrated a marriage shall, within one month thereafter, transmit (in accordance with the Act 28 Victoria, No. 15) the original certificate to the Registrar of the District, and every minister who shall fail to transmit the certificate to the District Registrar shall be liable to a fine of not less than £10 and not exceeding £50. Marriages must be solemnised between the hours of 8 a.m. and 8 p.m. Persons under age must produce the written authority of parents or guardians, signed by them in the presence of a Justice of the Peace, Registered Minister, or District Registrar, or the marriage cannot take place.

In every case of burial, the Minister or officiating person ought to receive from the undertaker, or person having charge of the funeral, a certificate from the District Registrar, certifying the registration of the death—unless in the case of inquest, when a certificate from the coroner or magistrate holding the inquest will be sufficient; and if any dead body shall be buried without such certificate, the person who may bury the same, or perform any funeral or religious service for the burial, or who shall in any way dispose of the body, shall forwith give notice of the facts to the District Registrar; and undertakers are bound, under a penalty not exceeding £10, to lodge with the District Registrar, immediately after the burial, a certificate of such burial signed by themselves, and countersigned by two witnesses.

LAW SITTINGS.

Toowoomba Circuit Court.	
Criminal Sittings.	Civil Sittings.
10th February	12th February
14th July	16th July

Rockhampton Circuit Court.	
Criminal Sittings.	Civil Sittings.
21st April	23rd April
15th September	17th September

Ipswich Circuit Court.	
Criminal Sittings.	Civil Sittings.
17th February	19th February
21st July	23rd July

Maryborough Circuit Court.	
Criminal Sittings.	Civil Sittings.
30th April	2nd May
24th September	26th September

Brisbane Sittings.	
Criminal Sittings.	Civil Sittings.
30th March	16th March
1st June	18th May
31st August	17th August
23rd November	10th November

Roma Circuit Court.	
Criminal Sittings.	Civil Sittings.
10th March	12th March
11th August	13th August

District Court Sittings.

Toowoomba Sittings.	
Criminal Sittings.	Civil Sittings.
23rd April	23rd April
20th August	20th August
4th December	4th September

Warwick Sittings.	
Criminal Sittings.	Civil Sittings.
19th March	19th March
17th August	17th August
24th November	24th November

Stanthorpe Sittings.	
Criminal Sittings.	Civil Sittings.
18th March	18th March
14th August	14th August
20th November	20th November

Dalby Sittings.	
Criminal Sittings.	Civil Sittings.
21st April	21st April
25th August	25th August
27th November	27th November

THE ROYAL FAMILY.

DATE OF BIRTH AND AGE IN 1885.

QUEEN VICTORIA.....May 24, 1819—66
Prince Consort.....August 26, 1819, died December 14, 1861
Princess Royal.....November 21, 1840—45
(Married January 25, 1858, to Crown Prince Frederick William of Prussia ; 8 children)
Prince of Wales.....November 9, 1841—44
Married March 10, 1863, to Alexandra, Princess of Denmark, born December 1, 1844) Issue—
Albert Victor Christian Edward.....January 8, 1864—21
George Frederick Ernest Albert.....June 3, 1865—20
Louise Victoria Alexandra Dagmar.....February 20, 1867—18
Victoria Alexandra Olga Mary.....July 6, 1868—17
Maud Charlotte Mary Victoria.....November 26, 1869—16
Princess Alice Maud Mary.....April 25, 1843
(Married July 1, 1862, to Prince Louis of Hesse, died December 14, 1878 ; 7 children)
Prince Alfred Ernest Albert (Duke of Edinburgh).....August 6, 1844—41
(Married January 23, 1874, to Grand Duchess Marie Alexandrovna of Russia ; 4 children)
Princess Helena Augusta Victoria.....May 25, 1846—39
(Married July 5th, 1866, to Prince Christian of Schleswig-Holstein ; 5 children)
Princess Louise Car. Alberta.....March 18, 1848—37
(Married March 21, 1871, to Marquis of Lorne)
Prince Arthur William Patrick Albert (Duke of Connaught).....May 1, 1850—35
(Married March 13, 1879, to Princess Louise of Prussia)
Prince Leopold G. Duncan Albert (Duke of Albany), born April 7, 1853, died March 28th, 1884 (married April 27, 1882, to Princess Helen, of Waldeck-Pyrmont; 2 children)
Princess Beatrice Mary Victoria Feodore.....April 14, 1857—28
Duke of Cumberland.....September 21, 1845—40
Duke of Cambridge.....March 26, 1819—66
Duchess of Cambridge.....July 25, 1797—88
Duchess of Mecklenburgh.....July 19, 1822—63
Duchess of Teck.....November 27, 1833—52

—o—

BRITISH GOVERNMENT.

First Lord of the Treasury, Right Hon. W. E. Gladstone (£5,000)
Lord High Chancellor, Lord Selborne (£10,000)
Lord Lieutenant of Ireland, Earl Spencer (£20,000)
Lord President of the Privy Council and Lord Privy Seal, Lord Carlingford (£4,000)
Chancellor of the Exchequer, Right Hon. Hugh C. E. Childers (£5,000)
Secretary of State for Foreign Affairs, Earl Granville (£5,000)
Secretary of State for the Colonies, Earl of Derby (£5,000)
Secretary of State for the Home Department, Sir W. Vernon Harcourt (£5,000)
Secretary of State for War, Marquis of Hartington (£5,000)
Secretary of State for India, Earl of Kimberley (£5,000)
First Lord of the Admiralty, Earl of Northbrook (£4,500)
Chancellor of the Duchy of Lancaster, Right Hon. G. O. Trevelyan (£2,000)
President of Local Government Board, Sir C. W. Dilke (£2,000)
President of the Board of Trade, Right Hon. Joseph Chamberlain (£2,000)

THE ABOVE FORM THE CABINET.

Vice-President of the Council on Education, A. J. Mundella (£2,000)
Lord Chamberlain, Earl of Kenmare (£2,000)
Postmaster-General, Henry Fawcett (£2,500)
Attorney-General, Sir Henry James (£7,000)
Solicitor-General, Sir Farrer Herschell (£6,000)
Secretary to the Admiralty—Vacant—(£2,000)
Chief Commissioner of Works, G. J. Shaw-Lefevre (£2,000)
Lord High Constable of Scotland, Earl of Erroll
Keeper of Great Seal (Scotland), Earl of Selkirk.
Chief Secretary for Ireland and Keeper of Privy Seal, H. Campbell-Bannerman (£4,425)

COLONIAL GOVERNORS.

BAHAMAS—H. A. Blake (£2,000)
BARBADOES—W. Robinson, Esq., C.M.G. (£4,000)
BERMUDAS.—Major-Gen. T. L. J. Galwey, R.E. (£2,746)
BRITISH GUIANA.—Sir H. T. Irving, K.C.M.G. (£5,000)
CANADA.—The Most Hon. the Marquis of Lansdowne (£10,000)
CAPE OF GOOD HOPE.—Sir L. Smyth, K.C.M.G.,C.B. (£6,000)
CEYLON.—Hon. Sir A. H. Gordon, G.C.M.G. (£8,000)
FALKLAND ISLANDS.—Thos. Kerr, Esq. (£1,200)
FIJI.—Sir G. W. Des Vœux, K.C.M.G. (£5,000)
GIBRALTAR.—Lieutenant-General Sir J. M. Adye, G.C.B. (£5,000)
GOLD COAST—Sir S. Rowe, K.C.M.G. (£3,500)
HELIGOLAND—Colonel J. T. N. O'Brien, C.M.G. (£800)
HONDURAS—Henry Fowler, acting (£1,800)
HONG KONG—Sir G. F. Bowen, G.C.M.G (£6,000)
JAMAICA—Sir H. W. Norman, K.C.B.,C.I.E. (£7,000)
LABUAN—P. Lays, acting (£800)
LEEWARD ISLANDS—Sir G. C. Lees, K.C.M.G. (£3,000)
MALTA—Lieutenant-General the Hon. Sir T. Maitland (£5,000)
MAURITIUS—Sir J. P. Hennessy, K.C.M.G. (£6,000)
NATAL—Sir H. E. Bulwer, G.C.M.G. (£4,000)
NEWFOUNDLAND—Lieutenant-Colonel Sir J. H. Glover, G.C.M.G. (£2,500)
NEW GUINEA.—Major-General F. H. Scratchley (£3000)
NEW SOUTH WALES—Rt. Hon. Lord Augustus Loftus, G.C.B. (£7,000)
NEW ZEALAND—Maj.-Gen. Sir W. F. D. Jervois, R.E., G.C M.G., C.B. (£7,500)
QUEENSLAND—Sir A. Musgrave, K.C.M.G. (£5,000)
SOUTH AUSTRALIA—Sir W. C. F. Robinson, K.C.M.G. (£5,000)
STRAITS SETTLEMENTS—Sir F. A. Weld, K.C.M.G. (£6,000)
ST. HELENA—H. R. Janisch, Esq., C.M.G. (£900)
TASMANIA—Major G. C. Strahan, R.A., K.C.M.G. (£5,000)
TRINIDAD—Sir S. Freeling, K.C.M.G. (£4,000)
VICTORIA—Sir Brougham Loch, K.C.B (£10,000)
WESTERN AFRICA SETTLEMENTS—A. E. Havelock, Esq., C.M.G. (£2,500)
WEST AUSTRALIA—F. Napier Broome, Esq., C.M.G. (£2,500)
WINDWARD ISLANDS—Sir W. Robinson, K.C.M.G. (£4,000)

INDIA—Viceroy and Governor-General—The Right Hon. the Earl of Dufferin, K.P.,G.C.B.,G.C.M.G.
BOMBAY—The Right Hon. Sir Jas. Ferguson, Bart., K.C.M.G.,C.I.E.
MADRAS—Right Hon. M. E. Grant Duff, C.I.E.
BENGAL—Lieut-Governor—Hon. Augustus Rivers Thompson, C.S.I., C.I.E.

COLONIAL AGENTS.—*Crown and Others.*

Crown Agents, Downing Street, London :—Sir William Chs. Sargeaunt, K.C.M.G.; Captain M. F. Ommanney, C.M.G. R.E.; Ernest Edward Blake, Esq.

Colony.	Agents.	Address.
Canada	Hon. Sir Chas. Tupper, K.C.M.G., C.B.	9 Victoria Chambers, Victoria Street
Victoria	R. Murray Smith, Esq.	8 Victoria Chambers
New South Wales ...	Sir Saul Samuel, K.C.M.G.	5 Westminster Chambers, Victoria Street
New Zealand	Sir F. D. Bell, K.C.M.G.	7 Westminster Chambers, Victoria Street
Queensland	Hon. J. F. Garrick	1 Westminster Chambers, Victoria Street
South Australia	Sir Arthur Blyth, K.C.M.G.	8 Vic. Chambers, Vic.-street
Tasmania	The Emigrants' and Colonists' Aid Corporation	79½ Gracechurch-street
Western Australia ...	Crown Agents	Downing Street
Cape of Good Hope ...	Captain C. Mills, C.M.G.	7 & 9 Albert Mansions, Vic st.
	W. C. Burnett, Esq. (Emigration)	10 Blomfield Street, E.C.
Natal	Crown Agents	Downing Street
	W. Peace, Esq. (Emigration)	21 Finsbury Circus

Inquiries respecting friends or relations in the Colonies should be addressed:—

AUCKLAND—Colonial Secretary
CANTERBURY—Superintendent of the Province
NEW SOUTH WALES—Colonial Secretary, Sydney
QUEENSLAND—Brisbane Immigration Agent
S. AUSTRALIA—Commissioner of Crown Lands and Immigration, Adelaide
TASMANIA—Colonial Secretary, Hobart Town
VICTORIA—Commissioner of Trade and Customs, Melbourne
WEST AUSTRALIA—Immigration Agent, Perth
FREEMANTLE—J. F. Stone
WESTLAND—Chairman of the County Council

WIRE FENCING.

Wire Gauge	Weight of Fence per Mile for										Length of cwt.
	1 Wire.		2 Wires.		3 Wires.		4 Wires.		5 Wires.		
	Cwt qr lb		Cwt qr lb		Cwt qr lb		Cwt qr lb		Cwt qr lb		Yds.
4	6 3 17		13 3 6		20 2 23		27 2 12		34 2 1		225
5	5 3 6		11 2 12		17 1 18		23 0 24		29 0 2		303
6	4 3 14		9 3 0		14 2 14		19 2 0		24 1 19		461
7	4 0 13		8 0 26		12 1 11		16 1 24		20 2 9		428
8	3 1 23		6 3 18		10 1 13		13 3 8		17 1 3		509
9	2 3 15		5 3 2		8 2 17		11 2 4		14 1 19		608
10	2 1 12		4 2 24		7 0 8		9 1 20		11 3 4		749
12	1 1 18		2 3 8		4 3 20		5 2 16		7 0 6		1244

BISHOPS OF THE CHURCH OF ENGLAND.

IN AUSTRALIA AND NEW ZEALAND.

DIOCESE.	NAME OF BISHOP.	CON.	STIPEND.
Adelaide	G. W. Kennion	1882	£800
Auckland	W. G. Cowie	1869	600
Ballarat	S. Thornton	1874	—
Bathurst	S. E. Marsden	1869	—
Brisbane	M. B. Hale...	1875	600
Christchurch	H. J. C. Harper	1856	700
Dunedin	S. T. Nevill	1871	—
Goulburn	Mesac, Thomas	1863	500
Grafton and Armidale ...	J. F. Turner	1868	460
Melbourne	J. Moorhouse	1876	1,330
Nelson	A. B. Suter...	1866	500
Newcastle	J. B. Pearson	1879	—
North Queensland	G. H. Stanton	1878	—
Perth...	H. H. Parry	1876	—
Riverina	S. Linton	1884	—
Sydney, Metropolitan ...	Alfred Barry	1884	1,500
Tasmania	D. F. Sandford	1833	1,500
Waiapu	E. C. Stuart	1877	450
Wellington	O. Hadfield	1870	500

ROMAN CATHOLIC BISHOPS.

IN AUSTRALIA AND NEW ZEALAND.

DIOCESE.	NAME OF BISHOP.	CON.
ARCHBISHOPS—		
Sydney	Patrick Francis Moran	1884
Melbourne	James A. Gould...	1848
BISHOPS.		
Adelaide	Christopher A. Reynolds	1873
Auckland	J. E. Luck	1882
Armidale	Elzear Torregiani	1379
Ballarat	J. Moore...	1884
Bathurst	Matthew Quinn...	1865
Brisbane	Robert Dunne	1882
Dunedin	Patrick Moran	1856
Goulburn	William Lanigan	1867
Hobart Town	Daniel Murphy	1846
Maitland	James Murray	1865
Perth...	Martin Griver	1870
Port Victoria	Rudesind Salvado	1850
Rockhampton	John Cani	1882
Sandhurst	Martin Crane	1874
Wellington	Francis M. Redwood	1874

AUSTRALASIAN MONEY ORDERS.

VICTORIA.

Inland—£5, 6d.; £10, 1s.
Intercolonial—£5, 1s.; £10, 2s.
United Kingdom—£2, 1s.; £5, 2s. 6d.; £7, 3s. 6d.; £10, 5s.

SOUTH AUSTRALIA.

Inland—Not exceeding £5, 6d.; £10, 1s.
Intercolonial—£5, 1s.; £10, 2s.
United Kingdom—£2, 1s.; £5, 2s. 6d.; £7, 3s. 6d.; £10, 5s.

NEW SOUTH WALES.

Inland—Not exceeding £5, 6d.; £10, 1s.
Intercolonial—£5, 1s.; £10, 2s.
United Kingdom—£2, 1s.; £5, 2s.; £7, 3s.; £10, 4s.

NEW ZEALAND.

Inland—Not exceeding £5, 6d.; £10, 1s.
Intercolonial—£5, 1s.; £10, 2s.
United Kingdom—£2, 1s.; £5, 2s. 6d.; £7, 3s. 6d.; £10, 5s.

TASMANIA.

Inland—Not exceeding £5, 6d.; £10, 1s.
Intercolonial—£5, 1s.; £10, 2s.
United Kingdom—£2, 1s.; £5, 2s.; £7, 3s.; £10, 4s.

Money Orders can be obtained at any Money Order Office between the hours of 10 and 3, except on Saturdays, when the hours are 10 to 12. No Money Order is issued for a higher sum than £10. Money Order Telegrams are also issued at about double the above rates.

POSTAL INFORMATION.

All Letters, Packets, and Newspapers posted in Queensland that are required to be prepaid must bear Queensland Postage Stamps.

Letters.

Town Letters delivered within the limits of the town where posted not to exceed ½oz. or part ...	1d.
Every additional ½oz. or part ...	1d.
Country Letters not exceeding ½oz.	2d.
Every additional ½oz. or part ...	2d.
Letters or Packets containing gold, not exceeding ½oz.	4d.
Every additional ½oz. or part ...	4d.
Intercolonial Letters—that is to any of the Australian colonies—	
Not exceeding ½oz.	2d.
Every additional ½oz. or part ...	2d.
Overland to Victoria and South Australia—	
Not exceeding ½oz.	4d.
Every additional ½oz. or part thereof	4d.
Letters to Great Britain, *via* Southampton or *via* California—	
Not exceeding ½oz.	6d.
Every additional ½oz. or part ...	6d.
Via Brindisi—	
Not exceeding ½oz.	8d.
Every additional ½oz. or part ...	8d.

The rates before mentioned for English mail letters, apply to both the Torres Straits and the P. and O. routes. Letters should be marked *viâ* Melbourne if to be sent that way, otherwise they will be forwarded by the Torres Straits Mail.

The late fee on letters is, Colonial or Intercolonial, 3d.; Foreign, 6d., to be paid by affixing to the letter the necessary postage stamps. Late letters can be posted on board the steamers up to the time of sailing.

Letters, packets, or newspapers can be registered by affixing a fourpenny stamp

in addition to the proper postage. The adoption of registration is strongly urged in all cases where money, notes, or packets of value are sent, as the precautions taken with these almost ensures their safe delivery.

TOWN DELIVERIES.—In Brisbane there are two daily, at 9.15 a.m. and 2 p.m. In Ipswich two deliveries, at 9 a.m. and 2 p.m. In Rockhampton, one regular delivery, at 9 a.m. In Toowoomba, two deliveries, at 9 a.m. and 2.30 p.m. In Maryborough, one regular delivery, at 9 a.m. In Warwick, one delivery, at 9 a.m. In Gympie and Townsville, one delivery.

POST OFFICE HOURS.—The Delivery Office is open from 9 a.m. to 6 p.m., daily, Saturdays excepted.

The Dead Letter Office is open from 10 a.m. to 4 p.m., except on Saturdays, when it is closed at noon.

The Office for Registration of Letters is open from 10 a.m. to 4 p.m.

QUEENSLAND CUSTOMS TARIFF.

	s.	d.
Acids, per cwt.	4	0
Arrowroot, per lb.	0	1
Barley, per bushel	0	6
Bacon and Ham, per lb.	0	2
Beer (in bottle), for six reputed quart bottles	1	0
Ditto, for 12 reputed pint bottles	1	0
Beer (in wood), per gallon ...	0	9
Biscuits, per lb.	0	2
Blue, per lb.	0	1
Boats, per foot overall	2	6
Brandy, per gallon	12	0
Bran and Pollard, per bushel ...	0	2
Butter, per lb.	0	2
Candles, per lb.	0	2
Castor Oil (in bottle), per dozen pints; and in same proportion for larger or smaller quantities	1	0
Castor Oil, per gallon	0	6
Cement, per barrel	2	0
Cider and Perry (in bottles), for six reputed quart bottles ...	1	0
Ditto, for twelve reputed pint bottles	1	0
Ditto (in wood), per gallon ...	0	9
Cigars, per lb.	5	0
Cheese, per lb.	0	2
Chicory, per lb.	0	4
Coals, per ton.	1	6
Cocoa and Chocolate, per lb. ...	0	4
Cocoa, raw, per lb.	0	2
Corrugated iron, per cwt. ...	2	0
Coffee, roasted, per lb.	0	6
Do., raw, per lb.	0	4
Confectionery and Succades, per lb	0	2
Cordials, per gallon	10	0
Cordage and Rope, per cwt. ...	4	0
Corn flour, per lb....	0	1
Doors, each...	2	6
Dried fruits, per lb.	0	2
Fish, pickled and salted (in casks), per cwt.	5	0
Ditto, dried, per cwt.	5	0
Ditto, preserved (not salted), per doz. lbs, and in same proportion for larger and smaller contents	2	0
Fruit (bottled or in tins), per doz. pints or lbs.	1	0
Galvanized Iron, per cwt. ...	2	0
Geneva, per gallon...	10	0
Ginger, per lb.	0	2
Glue, per lb.	0	2
Gunpowder, per lb.	0	1
Hay and Chaff, per ton	10	0
Honey, per lb.	0	2
Hops, per lb.	0	2
Iron Castings for building purposes, per cwt.	2	0
Iron Tanks, each	8	0
Iron Wire, per cwt.	2	0
Jams and Jellies, reputed lbs., and in same proportion for larger or smaller contents, per dozen ...	1	0
Lead, red and white, per cwt. ...	2	0
Leather, per lb.	0	2
Maccaroni, per lb	0	1
Maize, per bushel...	0	6
Maizena, per lb.	0	1
Maizemeal, per lb.	0	1
Malt, per bushel	0	6
Methylated Spirits, per gallon ...	5	0
Molasses, per cwt	3	4

Mustard, per lb	0	2
Nails, per cwt	2	0
Nuts, all sorts, except cocoanuts, per lb	0	2
Oatmeal, per ton	40	0
Old Tom, per gallon	10	0
Oils, Minerals, &c., per gallon ...	0	6
Onions, per ton	10	0
Opium, per lb	20	0
Oats, per bushel	0	6
Paints, wet and dry, per cwt ...	2	0
Pepper, per lb	0	2
Pickles, per dozen pints, and in same proportion for larger and smaller contents	1	0
Potatoes, per ton	10	0
Preserved meat, not salted, per dozen lbs and in same proportion for larger or smaller contents	2	0
Rice, per cwt	8	4
Rum, foreign, per gallon... ...	10	0
Salad Oil, per dozen pints, and in same proportion for larger or smaller contents	1	0
Saltpetere, per cwt	4	0
Sarsaparilla, containing more than 25 per cent of alcohol of specific gravity of ·825 at the temperature of 60 degrees Fahrenheit's thermometer, per gal.	10	0
Sarsaparilla, not containing more than 25 per cent. of alcohol, per gallon	4	0
Sashes, per pair	2	6
Shot, per cwt	2	0
Screws, per cwt	2	0
Snuff, per lb	2	6
Soap, not including toilet soap, per cwt	5	0
Soda and Soda Crystals, per cwt	1	0
Spices, per lb	0	2
Spirits, perfumed, per gallon ...	10	0
Ditto, all other, per gallon ...	10	0
Spruce and other Beer, in glass, per gallon	1	0
Ditto, in wood, per gallon ...	0	9
Starch, per lb	0	1
Sugar, refined, per cwt	6	8
Ditto, raw, per cwt	5	0
Sauces, per dozen pints, and in same proportion for larger or smaller contents	1	0
Sago, per lb	0	1
Tapioca, per lb	0	1
Tea, per lb...	0	6
Tobacco and Snuff, per lb ...	2	6
Turpentine, per gallon	0	6
Twine, per lb	0	1
Vermicelli, per lb...	0	1
Vinegar, in wood, per gallon ...	0	9
Ditto, in bottle, per gallon ...	1	0
Wheat, per bushel	0	6
Whisky, per gallon	10	0
Wine, per gallon	6	0

AD VALOREM DUTIES.

Upon all articles on which no specific duties are levied, or that are not exempt from duty, a duty of five pounds upon every one hundred pounds value thereof is imposed.

ARTICLES EXEMPTED FROM DUTY.

Anchors; Animals, alive; Boiler Plates; Books, printed; Chain Cables, over $\frac{5}{8}$ of an inch in diameter; Copper Coin; Copper, sheet, plain; Curiosities, antique; Flax, New Zealand; Flour; Gold Coin; Ditto, manufactured; Garden Seeds; Garden Produce; Garden Bulbs; Garden Trees; Garden Shrubs; Green Fruit; Iron Ore; Iron, plain sheet, not including galvanised; Iron, pig; Iron, bar; Iron, rod; Iron, scrap; Iron, hoop; Lead, pig; Lead, sheet; Manure; Machinery, agricultural; Machinery, manufacturing; Machinery, mining; Machinery, pastoral purposes; Machinery, sawing; Machinery, sewing; Machinery, steam engine and boilers; Melting Metal; Newspapers, printed.

Naval and military stores, imported for the service of the Colonial Governments, or for the use of Her Majesty's land or sea forces; and wines and spirits for the use of His Excellency the Governor, or for the naval and military officers employed on actual naval or military service and on full pay.

Outside packages, in which goods are ordinarily imported, and which are of no commercial value except as covering for goods.

Passengers' cabin furniture and baggage, and passengers' personal effects (not including vehicles, musical instruments, glassware, chinaware, silver and gold plate, and plated goods, and furniture other than cabin furniture), which are imported with and by passengers *bona fide* for their own personal use, and not imported for the purpose of sale. Quicksilver; Salt; Specimens Natural History; Silver Coin; Ditto, unmanufactured; Tin Plates; Ditto, Block; Zinc.

	£	s.	d.
Drafts and Promissory Notes.—For every £50 and fractional part of £50 above ...	0	1	0
Bill of Exchange (single).—Ditto Ditto	0	1	0
Ditto, Foreign (if drawn in sets of two or more), each, for every £50	0	0	6
Receipts.—For all sums of £20 and upwards, each... ...	0	0	1
Cheques or Orders.—Ditto do.	0	0	1
Bank Notes.—For every £100 of the average annual circulation	3	0	0
Deeds of Conveyance of Property.—For every £50 and under	0	7	6
Above, and not exceeding, £100	0	15	0
For every fractional part of £100 above	0	15	0
Agreements.—Of the value of £5 and upwards	0	2	6
NOTE.—Where letters are produced in court to prove agreements, it will be sufficient for one of them to be stamped with a duty of 5s.			
Bills of Lading, or copy thereof	0	1	0
For every receipt, or copy thereof, from Master, Mate, or Agent	0	0	6
Leases, or Agreement for Leases.—Where the rent is £50 and under	0	2	6
Above, and not exceeding, £100	0	5	0
For every fractional part of £100 above	0	5	0
Mortgage to secure the re-payment of money.—Not exceeding £50...	0	5	0
For every fractional part of £50 above...	0	5	0
Upon release in whole or part of such Mortgage ...	Exempt from duty.		

	£	s.	d.
In case of further advances, for every £50	0	5	0
Upon Mortgage when time of repayment is not stated ...	0	15	0
Transfer of same, for every £50	0	5	0
Registration of Deeds under *Real Property Act*, not otherwise stamped	0	2	6
Insurance.—For every £100, above 6 months	0	1	0
For 6 months and under ...	0	0	6
Time policy upon a ship or any vessel, and on goods, as merchandise, in the same, not exceeding 3 months	0	2	6
On all other Policies, for every £100, and every additional fractional part of £100	0	1	0
Transfers.—Of Shares of Stock and Funds of any Public Company, for every £50 ...	0	2	6
Of Runs and Stations, for every £100	0	10	0
Note —No company shall register an unstamped transfer under penalty of £50			
Probate of Will and Letters of Administration, with Will annexed, for every £100 ...	1	0	0
Under the value of £50 ...	0	10	0
Letters of Administration, without Will annexed, for £100...	1	10	0
Under the value of £50 ...	0	15	0
Articles of Clerkship... ...	10	10	0
Articles of Apprenticeship ...	1	1	0
Awards.—For £50	0	2	0
Above £50	0	5	0
And for every £100 or fraction of £100	0	5	0
Bonds.—For the payment of Money, for every £100 ...	0	2	6
Transfer of Bond, 5s.; all other Bonds 10s.			

USEFUL NOTES FOR FARMERS.

Silos and Ensilage.

The following is a summary of reports collected by the United States Department of Agriculture, sent to the *Mark Lane Express*. The summary is prefixed to a large number of returns collected from farmers in different parts of the States, showing the general drift of practice and opinion on the several points enumerated in the schedule of questions of those who have responded to the inquiries of the department. It is intended here to give a comprehensive view of the whole subject in the combined light of the statements which appear separately in the appendix :—

LOCATION OF SILO.—A few have been built at a distance from the stables, but generally the silos are located with reference to convenience in feeding, in, under, or adjacent to the feeding rooms. Local considerations will determine whether the silo should be below the surface, or above, or partly below and partly above. This is not essential. Where the stables are in the basement of a bank barn the bottom of the silo may be on the same level, or a few feet below, and the top even with the upper floor. This arrangement combines the greatest facilities for filling, weighing, and feeding.

FORM OF SILO.—With rare exceptions the silos described show a rectangular horizontal section ; a few have the "corners cut off," and one is octagonal. (The cylindrical form, of which there is no instance in the accompanying statements, seems to have obvious advantages. If underground, a cylindrical wall is self-supporting against outside pressure, and may be much lighter than would be safe in any other form. If of wood and above ground, the walls may be stayed with iron bands. In any case, for a given capacity, the cylindrical form requires the least possible amount of wall.) A given weight of ensilage in a deep silo requires less extraneous pressure, and exposes less surface to the air, than it would in a shallow silo. For these reasons depth is important. If too deep, there is danger of expressing juice from the ensilage at the bottom. Where the ensilage is cut down in a vertical section for feeding a narrow silo, it has the advantage of exposing little surface to the air.

CAPACITY OF SILO.—The silos reported vary in capacity from 364 to 19,200 cubic feet. If entirely full of compressed ensilage the smallest would hold 9·1 and the largest 480 tons, estimating 50 lb. to the cubic feet. Practically, the capacity of a silo is less to the extent that the ensilage settles under pressure. This should not exceed one-fourth, though in shallow silos, or those filled rapidly and with little treading, it is likely to be much more. A temporary curb is sometimes added to the silo proper, so that the latter may be full when the settling ceases.

WALLS OF SILO.—For walls under ground, stone, brick, and concrete are used. The choice in any case may safely depend on the cost. In firm soils that do not become saturated with water walls are not essential to the preservation of ensilage. Above ground, two thicknesses of inch boards, with sheathing paper between (the latter said by some to be unnecessary), seemed to be sufficient, if supported against lateral pressure from the ensilage.

COVER.—A layer of straw or hay will serve in some measure to exclude air, but is not necessary. Generally boards or planks are placed directly on the ensilage. The cover is sometimes made in sections 2 feet or more wide ; often each plank is separate. The cover is generally put on transversely, having in view the uncovering of a part of the silo while the weight remains on the rest. Rough boards, with no attempt at matching, have been used successfully. A little space should be

allowed between the walls and cover, that there may be no interference as the settling progresses.

WEIGHT.—Any heavy material may be used. The amount required depends on various conditions. It will be noticed that practices and opinions differ widely. The object is always to make the ensilage compact, and thereby leave little room for air, on which depends fermentation and decay. In a deep silo the greater part is sufficiently compressed by a few feet of ensilage at the top, so that there is small percentage of waste, even when no weight is applied above the ensilage. Screws are used by some instead of weights. The objection to them is that they are not self-acting, like gravity.

COST.—The cost of silos, per ton of capacity, varies from 4 or 5 dollars for walls of heavy masonry and superstructures of elaborate finish, and 50 cents. or less for the simplest wooden silos. Earth silos, without wall, can be excavated with plough and scraper, when other work is not pressing, at a trifling cost.

CROPS FOR ENSILAGE.—Maize takes the lead of ensilage crops. Rye is grown by many in connection with corn—the same ground producing a crop of each in a season. Oats, sorghum, Hungarian grass, field peas, clover—in fact, almost every crop used for soiling—has been stored in silos and taken out in good condition. There are indications that some materials have their value enhanced by the fermentation of the silo, while in others there is loss. The relative values for ensilage of the different soiling crops can only be determined through careful tests, often repeated, by practical men. All thoughtful farmers would be glad to get more value from the bulky "fodder" of their maize crops than is found in any of the common methods. There are accounts of plucking the ears when the kernals were well glazed, and putting the fodder into the silo. The value of such ensilage, and the loss, if any, to the grain, are not sufficiently ascertained to warrant positive statements.

PLANTING AND CULTIVATION.—Thorough preparation before planting is essential. Maize, sorghum, and similar crops should be planted in rows. The quantity of seed corn varies from 8 quarts to a bushel and a-half for an acre. A smoothing harrow does the work of cultivating perfectly, and with little expense, while the corn is small.

WHEN CROPS ARE AT THEIR BEST FOR ENSILAGE.—The common practice is to put crops into the silo when their full growth has been reached, and before ripening begins. Manifestly one rule will not answer all purposes. The stock to be fed and the object in feeding must be considered in determining when the crop should be cut. On this point must depend much of the value of ensilage.

YIELD OF ENSILAGE CROPS.—Maize produces more fodder per acre than any other crop mentioned. The average for maize is not far from 20 tons—which speaks well for land and culture. The largest yield from a single acre was 58 tons; the average of a large area on the same farm was only 12½ tons.

KIND OF MAIZE BEST FOR ENSILAGE.—The largest is generally preferred; hence seed grown in a warmer climate is in demand.

SWEET MAIZE FOR ENSILAGE.—It is conceded by many that the fodder of sweet maize is worth more, pound for pound, than that of larger kinds for soiling. Some hold that the same superiority is retained in the ensilage, while others think that the advantage after fermentation is on the other side. The sweet varieties generally do not yield large crops.

PREPARING FODDER FOR THE SILO.—The mowing machine is sometimes used for cutting maize in the field—oftener the work is done by hand. Various cutters, having carriers attached for elevated silos, are in use, and are generally driven by horse, steam, or water power. Fine cutting—a half inch, or less—is in favor. It packs closer, and for this reason is likely to keep better than coarse ensilage. Fodder of any kind may be put in whole, and, if as closely compressed as cut fodder, will keep as well, if not better; but it requires much greater pressure.

FILLING THE SILO.—During the process of filling the ensilage should be kept level and well trodden. A horse may be used very effectively for the latter. Some

attach much importance to rapid filling, while others make it more a matter of convenience. With the packing equally thorough, rapid filling is probably best.

COST OF FILLING THE SILO.—The cost, from field to silo, is variously reported, from 35 cents—and in a single instance 10 or 12 cents—for labor alone, to 2 dollars and upwards per ton; though the higher amounts include the entire cost of the crop, not the harvesting alone. There is a general expectation that experience will bring a considerable reduction in the cost of filling. It is probable that, with a more general adoption of ensilage, the best machinery will be provided by men who will make a business of filling silos. This could hardly fail to lessen the cost, and bring the benefits of the system within the reach of many who otherwise would not begin.

TIME FROM FILLING TO OPENING SILO.—The ensilage should remain under pressure at least until cool, and be uncovered after that when wanted.

CONDITION OF ENSILAGE WHEN OPENED.—In nearly all cases the loss by decay was very slight, and confined to the top and sides, where there was more or less exposure to air.

DETERIORATION AFTER OPENING.—Generally the ensilage has kept perfectly for several months, showing no deterioration while any remained in the silo, excepting where exposed for a considerable time. It is better to uncover a whole silo, or compartment of a silo, at once, and thus expose a new surface each day than to cut down sections.

VALUE OF ENSILAGE FOR MILCH COWS.—Ensilage has been fed to milch cows more generally than to any other class of stock, and no unfavorable results are reported. There can be little doubt that its greatest value will always be found in this connection. Several feeders consider it equal in value to one-third of its weight of the best hay, and some rate it higher.

EFFECTS ON DAIRY PRODUCTS.—There is a marked increase in quantity and improvement in quantity of milk and butter after changing from dry feed to ensilage, corresponding with the effects of a similar change to fresh pasture. A few seeming exceptions are, which will probably find explanation in defects easily remedied, rather than in such as are inherent.

VALUE FOR OTHER STOCK.—Ensilage has been fed to all classes of farm stock, including swine and poultry, with results almost uniformly favorable. Exceptions are noted in the statement of Messrs. Coe Bros., and Mr. C. B. Henderson, where it appears that horses were injuriously affected. It should be borne in mind in this connection that ensilage is simply forage preserved in a silo, and may vary as much in quality as hay. The ensilage that is best for a milch cow may be injurious to a horse, and that on which a horse would thrive might render a poor return to the milk pail.

DAILY RATION OF ENSILAGE.—Cows giving milk are commonly fed 50lb. to 60lb., with some dry fodder and grain.

METHOD OF FEEDING.—Experiments have been made in feeding ensilage exclusively, and results have varied with the quality of ensilage and the stock fed. It is certain that ensilage of maize cut while in blossom, or earlier, is not alone sufficient for milch cows. It is best to feed hay once a day, and some grain or other rich food, unless the latter is supplied in the ensilage, as it is when maize has reached or passed the roasting ear stage before cutting. Ensilage, as it is commonly understood, is a substitute for hay and coarse fodder generally, and does not take the place of grain. The condition of stock fed on ensilage, both as to health and gain in weight, has been uniformly favorable.

PROFITABLENESS OF ENSILAGE.—There is hardly doubt expressed on this point—certainly not a dissenting opinion.

REMARKS.—The general use of ensilage must depend largely on its cheapness. Costly silos and expensive machinery must always be insurmountable obstacles to a majority of farmers. For this reason, experience tending to show what is essential to the preservation of fodder in silos is of the first importance. Especial attention is invited to the earth silos mentioned in the statement of Mr. Francis Morris, of Oakland Manor, Md. Mr. Morris is a pioneer in ensilage in America,

his first silos having been built and filled in 1876. These were in the basement of his barn walls of masonry. The next year he made a trench in sloping ground, so that a cart could be backed in at the lower end for conveying ensilage to the feeding room. The sides are sloping, and the average depth does not exceed 6 feet. The cost is simply the cost of digging a ditch of similar dimensions. This trench was filled in 1877 and regularly since, and has kept its contents perfectly. Mr. Morris has several silos of the same kind, in different places, for convenience in filling. He uses a large cutter driven by a steam engine, and packs in the silo by treading with horses. The filling is carried several feet above the surface of the ground, and rounded up at the centre, the excavated earth serving to confine the ensilage. The covering is first roofing felt, then earth for weight. Mr. Morris has put in whole fodder, and it has kept perfectly. He cuts it fine, mainly for convenience in handling and feeding. Whole fodder should be laid across, rather than lengthwise in the trench, so that it can be taken out easily. In order that the extent of Mr. Morris' operations may be understood, it is proper to add that his estate of Oakland Manor comprises about 1700 acres. His wheat crop this year, 1882, was 5000 bushels, and his maize is expected to reach the same figures. The meadows yield upward of 200 tons of hay annually. The stock consists of 50 horses and mules, 100 cattle, 500 sheep, and 50 hogs. And as the whole is managed on business principles, Mr. Morris very justly esteems his earth silos of primary importance.

Bovine Tuberculosis.

Somewhat alarming allusions have been made recently to the prevalence of tubercle in cattle, and the probable connection between that disease and human consumption. It has long been known that tubercle is inoculable, and this fact, added to the knowledge of the frequency of the occurrence of the deposit in the internal organs of cattle, explains the existence of the apprehension which is entertained as to the danger incurred by man eating the meat of tuberculous animals; but if the whole of the evidence is carefully examined it will be found that there is no proof that such meat is capable of inducing tubercle in the human subject. Confining ourselves at present to the subject in relation to the lower animals only, we have to remark upon the frequency of existence of tubercle in the lungs of cattle which are killed for human food. Not uncommonly the animals in which this morbid state is found are in good condition, and do not present any marked evidence of disease while living. No symptoms are apparent to the butcher who buys the animal; and it is only when the abdomen and chest are opened that the slaughterman becomes aware of the fact that he is dressing an animal which is affected with "grapes." In bovine tubercle there is a peculiarity in the distribution and form of the morbid deposit which is characteristic in a high degree. In the lung structure, and in the interior of any affected organ, there is nothing special in the arrangement of tuberculous elements. The substance is of a yellow color, somewhat granular in its aspect, and is pretty equally diffused through the intricate structure of those lobules which are affected, and generally there are small masses of gritty material here and there in the softer substance. On the exterior of organs, however, tuberculous matter appears in peculiar form; small, rounded, grape-like bodies are found hanging from the lining membranes of the abdomen (peritoneum) and the chest (pleura). Along the posterior surface or the diaphragm and the free cordors of the lung the clusters are extremely common. On flat surfaces it is frequently noticed that tubercle modules occur in the form of small round or ovid masses, strung together by a fine line of fibrous tissue. The fancied resemblance of these bodies to pearls have given rise to the name "perlsucht," by which the malady is known in Germany.

Among the animals constituting the stock of the farm, cattle are most subject to tubercles. Horses are said to be affected with tubercles in the lungs when they are subjects of glanders, but very few veterinary pathologists of the advanced

school would be disposed to assert that the deposit in the lungs in that fatal and incurable disease is identical with tubercle; at any rate, no one has yet shown that identity exists. Sheep are as nearly as possible exempt from any tendency to tuberculous deposit; the small nodules which are often found in the lungs of sheep are now known to possess none of the characteristics of tubercle, being, in fact, mostly calcareous of fibrous envelopes in which gordian worms are enclosed. Swine are said by some veterinary writers to be subject to tubercle, but our own observations in slaughter-houses in different parts of the country do not enable us to endorse this view. Causes of tuberculosis are most probably numerous—at least the predisposing causes must be; but since the announcement of Koch's experiment with the microbes of tubercle it is a question whether more than one cause can be quoted in explanation of the progress of the disease, however various the circumstances may be under which the extension occurs. Some years ago outbreaks of splenic fever were ascribed to the excessive use of highly nutritive food; this the system failed to appropriate, and a rapidly accumulating *debris* was left in the blood, which, becoming charged with septic particles, was unfit for the purposes of life. Unripe and imperfectly elaborated plants were also charged with inducing the disease, and highly manured and badly drained pastures had to accept their share of blame. But now the microbe (Bacillus anthracis) is recognised as the sole producing agency, none of the old causes of the affection are honored with even a passing thought. Given an outbreak of splenic fever, the microbe of anthrax must, in some way, have obtained access to bodies of animals which are suffering.

Pathologists, human and veterinary, are not yet quite disposed to accept the tubercle bacillus as the single essential agent in the production of tubercle. If it should hereafter come to be placed in the same position as the bacillus of anthrax as a causative agent, there will no longer be any question of breed, mode of life, climate, hereditary predisposition, or close breeding, excepting as to the extent to which they may render an animal prone to suffer from the invasion of tubercle microbe. The facts which have been collected relative to the distribution of bovine tubercle certainly favor the idea that breed and the other conditions mentioned have something to do with the existence of the disease. Certain varieties of cattle furnish more examples of "grapes" than others. Shorthorns appear to be extremely susceptible, and the more carefully they have been cultivated the greater the tendency to tubercle. Professor Wallis, in his work on the four bovine scourges, states his opinion that one-half the most valuable shorthorn strains are affected with scrofula—a disease which, in the minds of most veterinarians, is related to tubercle as cause is to effect. The same authority remarks that among foreign cattle the Danish beast has the pre-eminence as a tuberculosis subject. Breeding in and in is commonly urged as a cause of physical degeneration, and also of tuberculosis. The doctrine would not be accepted by the Booths and Bateses; but there is one aspect of the question which throws some light on the old-fashioned prejudice against breeding among close relations. When the object of the breeder is to obtain a certain type of form, he is disposed to sacrifice every consideration to the one object, and select the parents which approach the nearest to his ideal without regard to health; in this way a well-formed but diseased bull or cow may be kept for stock purposes, and a predisposition to the particular affection may thus be fastened, not because the in and in system of breeding is adopted, but for the more obvious reason that disease may rapidly be transmitted from parent to progeny.

Alluvial Soils and their Management.

[The Reason Why.]

Alluvial soils are formed by those accumulations of sand, earth and loose stones, or gravel brought down by rivers, which, when spread out to any extent, form what is called alluvial land. The word is derived from the Latin verb *alluere*, signifying

"to wash upon," as the sea does upon the coasts. The richest alluvial soils are to be found near the junction of large sluggish rivers with the sea, or where they meet in the valleys through which they pass; and the soil is most varied and heterogeneous in the composition of its parts, when these are in minute divisions and intimately blended together. The finest natural soils are thus formed of numberless thin layers of mud by the overflowing of rivers, and left to dry till the next overflowing brings a fresh supply.

Alluvial soils partake of the nature of the earth from which the waters descend, or over which they spread. They may be formed of a clay mud, or of a fine sand or silt, or of a mixture of both, and the layers of these two may alternate according as winds vary and sea currents set in. Clay is more easily disintegrated than any other mineral, and, therefore, always occurs abundantly in every alluvial soil. Marly, and all the newer calcareous rocks, as the oolites and chalk, are easily washed down by the rains and carried off by rivers. Sandstone and trap rock, containing clay and lime; those granites, also, whose felspar contain the alkaline silicates in abundance, are easily decomposed by the rain water and other atmospheric agents, and all their finer ingredients are carried by the streams and rivers to the great deposits near the sea. Alluvial soils thus necessarily consist of minute or impalpable particles of a great variety of minerals; for though the predominating earth may in some be clay, in others lime, and in some sand, yet, derived as they are from all the geological formations which the river and its tributaries have traversed, they cannot fail of containing in due proportion every ordinary ingredient.

How may alluvial soils be improved? Alluvial soils are the most fertile of all natural deposits, and require a treatment by which their fertility may be diminished, rather than increased, together with protection from floods, to which they are naturally liable. The treatment of them must also be modified according to their nature. Alluvial soils are of two kinds, one derived from the sediment of fresh, the other of salt water. They will generally bear crop after crop with little or no addition of manure, and with a very slight cultivation. It is in the alluvial soils principally that an accurate analysis is useful, because the proportion of their constituent parts varies in innumerable degrees. It may be laid down as a general rule that the most fertile of these soils are those in which the primitive earths are nearly in equal proportions, silica being the most abundant, with about 10 per cent. of organic matter; a greater proportion of the latter would form too loose and spongy a soil to bear good crops of corn, especially of wheat. But 4 per cent. of humus, with a good mixture of earths, and some phosphate of lime from the decomposition of bones and marine shells, produce a very good cheap soil. The rich warp lands among the Humber are artificial alluvial soils, and although they contain but a small proportion of humus are highly fertile after their first decomposition; but it is observed that they gradually become more tenacious and difficult of culture as this humus is carried off by the crops, and that it is soon necessary to add animal and vegetable manures to supply the deficiency.

Lands possessing alluvial soils may be protected from flooding by embanking and draining; and low lands of a sterile nature lying in the neighborhood of the sea, and of muddy rivers, may be rendered more or less fertile by a system of periodical irrigation, called "warping." Warp, or sea ooze, abounds at the mouths of friths, estuaries, or arms of the sea. It is of a most enriching nature, and adds to the staple of the soil. It is used as a top dressing in spring for crops both of grain and grass, more especially for the latter. It is an excellent material for composts, particularly for their soils. It promotes the improvement of garden soils in a manner hardly to be credited; and wheat or oats manured with sea ooze are little subject to rust, mildew, or any other disorder.

It takes some time before any corn will grow on the new warp. At first it looks like barren mud; but it soon dries to a better texture, and ultimately produces very extraordinary crops. If its fertility decrease, and its surface is still below the level of high water, a slight warping, like the inundations of the Nile, immediately restores the fertility. What is curious, is the almost total absence of organic

matter in the warp soils, or rather, its intimate combination with the earths, so that it cannot be readily separated from them. It is like neither clay nor sand, but something between the two, soft to the touch, but not hardening into lumps when dry; neither very porous nor very retentive of moisture. The principal earth is silica in a very fine state. It generally contains a portion of calcareous matter, probably from shells. It produces beans, oats, potatoes, and wheat in abundance, without any manure. It is admirably adapted to the growth of flax, especially when the warp is of good depth.

The fertility of warped land naturally leads to the conclusion that silica, in a very comminuted state, becomes best adapted for the roots of plants to shoot in, and to supply them regularly with the moisture necessary to their vegetation, that their chief nourishment is derived from the atmosphere, since very little organic matter can be detected in warp, and few mineral substances besides earths. Undertakings of this nature are generally of considerable magnitude, and require large capital. The land to be warped must be banked round against the river. The banks are made of the earth taken on the spot from the land; they must slope 6 feet, that is, 3 feet on each side of the top or crown of the bank, for every foot perpendicular of rise; their top or crown is broader or narrower, according to the impetuosity of the tide and the weight and quantity of water; and it extends from 2 to 12 feet; their height is regulated by the height to which the spring tides flow, so as to exclude or let them in at pleasure. In these banks there are more or fewer openings, according to the size of the ground to be warped, and to the choice of the occupier; but in general they have only two sluices, one called the flood gate, to admit; the other called the clough, to let off the water gently; these are enough for 10 or 15 acres. When the spring tide begins to ebb, the flood gate is opened to admit the tide, the clough having been previously shut by the weight of the water brought up the river by the flow of the tide. As the tide ebbs down the river, the weight or pressure of water being taken from the outside of the clough next the river, the tide water that has been previously admitted by the flood gate opens the clough again, and discharges itself slowly but completely through it. The cloughs are walled on each side, and so constructed as to let the water run off between the ebb of the tide admitted and the flow of the next; and to this point particular attention is paid. The flood gates are placed as high as only to let in the spring tides when opened. They are placed above the level of the common tides.

Willows are also occasionally planted on the fronts of the banks to break the force of the tides, and defend the banks by raising the front of them with warp thus collected and accumulated; but these willows must never be planted on the banks, as they would destroy them by giving the winds power to shake them. Warp leaves one-eighth of an inch every tide on an average; and these layers do not mix in an uniform mass, but remain in distinct layers. If only one sluice, then only every other tide can be used, as the water must run perfectly off, that the surface may incrust; and if the canal be not empty, the tide has not the effect.

As a new soil is created by this practice, it is of little consequence what the original nature of the land may be, almost all lands are improved by it. But at the same time it may be the most beneficial in warping light soils as are very open and porous, and such stiff ones as are defective in calcareous matter, and which require substances of this kind to render them less tenacious. Land, when once well warped, will continue for a vast length of time in a good state of fertility; but still, it is suggested by some experienced warpers as a better practice to apply a small portion of warp whenever the land is in a state of fallow, which will be about every five or six years, as by this means the farmer will be more secure of having good crops. The depth to which the lands are covered by the tides must be regulated according to their levels, and the height of the tides in the rivers from which they proceed. It may be admitted to the height of 3 or 4 or more feet; but the deposit of sediment is in some measure proportionate to the height of the water, though the same effects may be obtained from much smaller quantities of water by continuing the process a great number of tides.

Example of Improvement of an Alluvial Soil.—The late Lord Kames, on becoming proprietor of the estate of Blair Drummond, in the county of Perth, began the improvement of a large tract of worthless land. In this case, a good alluvial clay soil had become completely overgrown with moss. Instead, therefore, of attempting to improve the moss surface, it was floated off piecemeal into the neighboring sea, the supply of water required for this purpose being obtained from an adjacent river. The water being conveyed through the moss in channels, successive layers of peat were dug, thrown in, and washed away. The channels were shifted as occasion required, until the whole inert mass was removed. A thin stratum next the clay was then burnt, and the ashes used as manure. An immense extent of moss was got rid off, and an extensive tract of country, where formerly only a few snipes and muir fowl could find subsistence, was converted into a rich and fertile course of alluvial soil worth from £3 to £5 an acre—15 to 25 dollars. Mr. Ralphe Creyke undertook to reclaim a large area of peat moss in Yorkshire, by the system of warping. He resolved to warp from the river Ouse some 1600 acres. In the following season after the undertaking was commenced 429 out of the 1600 acres were covered with a deposited soil to the depth of 3 feet. In 1823 this land was sown with oats and grain seeds, and on the fourth year bore an excellent crop of wheat. By this time the other two compartments, respectively consisting of 500 and 671 acres, were completed, and in a state of preparation for their first crop of oats, &c. In this case so great was the improvement that the land, which before warping was entirely unproductive, and yielded no rent whatever, in the course of four years produced abundant crops and readily let for 35s. per acre.

How Weeds Diminish Crops.

A remarkable instance, says J. B. Lawes in one of his letters, of the effect of weeds in reducing growth is to be found in the experiments carried on by the Duke of Bedford at Woburn. In the second year of these experiments a change was made in the management, and the necessity of keeping the land free from weeds was not sufficiently recognised. The following was the annual produce of the same plots of land manured every year with the same artificial manures, consisting of potash, phosphate and nitrate of soda :—

1877	... ...	32	bushels per acre
1878	... ...	14	„ „
1879	... ...	25	„ „
1880	... ...	24	„ „
1881	... ...	45	„ „
1882	... ...	33	„ „

In 1878, the year when the weeds prevailed, the artificial manures yielded 1 bushel per acre less than the plot which was left entirely without manure. But of late years the land has been kept scrupulously clean, and it is now, in fact, cleaner than my own land at Rothamsted. The Woburn soil possesses one great advantage over my own, from the fact that weeding can be carried on without injury when the land is wet. There can be no doubt, however, that the large produce which is obtained, both at Woburn and Rothamsted, as compared with the produce obtained by ordinary farming, is very much due to the absence of weeds. At Woburn seven unmanured crops of barley, grown in succession, have given an average of 27 bushels per acre. This is a product considerably in excess of what might have been expected from a soil which, although fairly rich for the first 9 inches from the surface, is very scanty and poor below that depth. In order to test the influence of weeds, I allowed the wheat to shed its seed on about half-an-acre of land at the top of my experimental wheat-field. The crop—which if cut would probably have yielded 16 bushels per acre—has therefore re-sown itself, and will have to contend to the best of its ability with any weeds which may spring up. In writing some time ago upon the dependence of the human race for their existence

upon some annual plant bearing a cereal grain, I pointed out how very much the growth of such plants depended upon the care and attention of man; and I suggested that if a field of corn were left to its own resources it was quite possible that no one plant would be found in the field after four or five years. Time will show what will actually take place in the present case. From the appearance of the land, and the prevalence of couch grass and other weeds, I should think that the present crop would be a very small one indeed, and probably the last that would grow at all. The remainder of the field—now under its forty-first crop—looks exceedingly well.

The Highland Society's Experimental Farm.

Towards the end of last season several members of the Highland and Agricultural Society visited the experimental station of the society at Pumpherston. Dr. Aitken, the consulting chemist of the society, conducted the party over the station, explained the nature of the experiments, and pointed out the more noteworthy results. The field in question, which has been under experimental tillage during the past six years, is, like the other stations similarly dealt with, 10 acres in extent, and is divided into 40 plots of 1 rood each. The cropping is a rotation of turnips, barley, grass and oats, and the chief object of the experiments is to determine the crop producing value of various forms of the most important manures. The manures on each plot contain 40 lb. phosphoric acid, 30 lb. potash, and 10 lb. nitrogen. It is in the form in which these have been put on that the difference lies. For the present crop of barley, the ground, which is a thin, cold clay, was ploughed on the 15th January and 17th and 19th February, and the barley sown on the 23rd April. The manure was sown on the 28th April, and the first braird was seen on the 12th May, nitrate dressing on a portion of the area being applied on the 16th June. From the date of sowing to the present time the rainfall has been 13.15 inches, there having fallen from the 23rd April to the end of the month 1.07 inches; during May, 1.55 inches; June, 2.44 inches; July, 4.98 inches; and during August, 3.11 inches. The mean temperature of May was 57 degrees, of June 59 degrees, of July 67 degrees, and of August 63 degrees. Twelve of the plots had been treated with phosphatic manures, six with nitrogenous manures, four with potash manures, four with guanos, and three with superphosphates, while the remaining plots had been treated with these and other manures in various quantities. The results, in many instances, were very marked, particularly in the difference between the dissolved and undissolved manures. Dr. Aitken pointed out that the dissolved phosphates showed an advantage over undissolved phosphates in two directions—namely, that they produced a larger and an earlier crop than the undissolved. In regard to the potash experiments, it was found that the application of the sulphate and the muriate produced very equal results. As regards the nitrogenous manures, nitrate of soda (with bone ash and sulphate of potash) and sulphate of ammonia were also found to produce very equal results, and the crops treated with them were very good. In the plot in which "shoddy" had been applied, the crop had evidently not yet felt the benefit of the manure. In an adjoining lot it was found that dried blood had produced a very excellent crop, and it seemed evident that if it had been put on a little earlier the crop would have been one of the very best in the station. There seemed to be little difference in the results obtained from fish and Peruvian guanos, which produced good crops; but the Ichaboe guano had not quite come up to the mark of the other two. Where no nitrogen had been applied there was found a larger crop than were nitrogen had been applied alone. Where nitrogen had been applied, Dr. Aitken remarked, in the form of nitrate of soda, the crop was the latest and greenest in the station, and, although not the thinnest, would never come to anything like a crop. In some of the plots one or two constituents had been withheld, and it was found that where no phosphates had been used the crop was much later, thinner and poorer in every way. Where phosphates alone had been used the crop was earlier, but thin. Where

there had been no potash used the crop suffered at an early period of the season, and had a "segged" or tulip-root appearance, and was late in shooting. Where potash alone had been applied the crop was not so deficient as it has been in former years, but still it has been very green and very late, and would never come to much. As regarded superphosphates, Dr. Aitken explained that these were applied in three different states of solubility, and although all produced heavy crops, that which was mediumly dissolved had produced the best of the three. Attention was directed to another important feature of the experiments. A large majority of the plots had their nitrogen applied at two different times. One-half of each lot had half of its nitrate of soda put on at the time of sowing, and the other half six weeks later. It was found that the half which had all the nitrate applied at the time of sowing had a much riper and straighter crop than the other. The half which was manured with nitrate six weeks after sowing (the 16th June) had a very bulky crop—too bulky, in fact, for the land. A considerable part of it was much laid, and was later than the other. It would have been better, it was considered, if the second application had not been so late in being made. In view of the questions raised by the Agricultural Holdings' Act, considerable interest was taken in two plots in which the effects of previous years' manuring were still very visible. Dr. Aitken, while conducting the party over the field, read a letter which he had received from Mr. P. M'Laggan, M.P., who was prevented by another engagement from being present. Mr. M'Laggan wrote :—"I have been examining the experiments, and I have learnt something from them, and I have had my opinions confirmed on certain points. I observe that where nitrate of soda is applied by itself the crop is later. This I have always found to be the case. I observe that this year the crop is better where there is the largest quantity of soluble phosphates, and it is earlier where the phosphates are dissolved. I have no doubt you will be able to point out more results worth noting, and I can only regret that I shall not be present to hear them." The plot which was considered to have the best crop was one which had been treated with dissolved bone dust (with muriate of potash and nitrate of soda), the crop being reckoned at 40 bushels per acre. Decorticated cotton cake had produced a very good crop, which had ripened quickly, and was regarded as much superior to the produce of rape seed dust, with which another portion of the same plot had been treated.—*North British Agriculturist.*

The Ripening of Cheese.

A case of great interest to dairy farmers is that afforded by certain microscopic organisms which play an important part in the ripening of cheese. Last year Mons. E. Duclaux conducted at the dairy station of Fan, in the department of Cantal, a series of observations directed to the object of still further elucidating this matter, and the results have recently appeared in a French journal.

It appears (says the *Live Stock Journal*) that these microscopic organisms develop at the expense of the casein of the cheese, the fat, as a rule, remaining unaltered. This is what might naturally be expected, inasmuch as the casein can provide the organisms with nitrogen, which the fat is unable to do. The casein serves as the nutriment of the fermentative organisms; as a matter of fact, they feed upon it, and, in doing so, they break up into a regular series of chemical products. It is interesting to learn that the flavors which characterise different kinds of cheese are due to various mixtures of these decomposition products, though they are present in extremely small proportion, and act, therefore, somewhat after the fashion of the condiments. The living cells of the ferments can exist only on surfaces in contact with the air, but from them proceeds a fermenting substance called "diastase," which effects decompositions of the casein throughout the entire mass of the cheese. There are two kinds of diastase, one resembling rennet, and possessing the property of coagulating milk, though it is unable to again dissolve the coagulated matter, and a second form which can re-dissolve the coagulated

casein. It is the latter variety which plays the chief part in the ripening of cheese, the coagulated casein being always, however, first obtained by the action of rennet. The second variety is known as digestive diastase, and in a few days it can convert curd into substances having all the appearance and consistency of Brie or Camembert cheese, but quite tasteless, inasmuch as they lack the flavoring constituents which have already been referred to as the direct products of the growth of the microscopic organisms.

The coagulating diastase (the one first mentioned, which results from the living ferments of cheese) is similar to the ferment of the same name which occurs in rennet, so that a brief account of the properties of rennet diastase will give us equal information respecting the coagulating diastase of cheese. The active proportion of rennet is, as usually prepared, as is well known, the dried mucous membrance forming the interior lining of the calf's stomach. Its granules contain numerous microscopic ferments, which, as soon as the calf is killed, and during the time occupied by the drying of the rennet, secrete the active diastase. Consequently the coagulation due to the rennet is effected in the same way as that sometimes brought about by the use of a piece of old cheese. The multiplication of the microscopic fermentative organisms and the resulting increase of diastase continue during the maceration of the rennet, so that the liquid, with additions of water or skim milk in place of the portion removed daily for use, retains its coagulating power until the appearance of new organisms, which exert a putrefactive instead of a fermentating influence, and at this stage it is thrown away and a fresh maceration made. Solutions of rennet diastase made in this way have no constant power of coagulation; it is always varying, for at first it is scarcely perceptible, becomes well marked after twenty-four hours, next increases to a maximum, and then dies away. The concentrated solutions known in commerce as "essence of rennet," such as that prepared by Hansen, of Copenhagen, are much more uniform, and 1 gallon of these serves to coagulate from 10,000 to 15,000 gallons of milk. Though the method of preparation is kept secret, a similar and very active essence of rennet can easily be made by rapidly washing the stomach of a young calf with plenty of water, distending it, and exposing it to the air for two or three months. The part leading into the intestines is cut away, while the rest is cut up into small pieces, and macerated for about three days in six times its weight of salt water, the quantity of salt being one-twentieth the weight of the water. In other words, it is a 5 per cent. solution of salt, and after the three days another 5 per cent. of salt, with ten per cent. of alcohol, is added; the clear liquid is next poured off, the remainder filtered, and what is left in the filter is mixed with the liquid first poured off. It is not absolutely necessary that the calf whose stomach is used should live entirely at the udder, as the rennet diastase persists for eight or ten months, being gradually replaced by pepsine. Rennet essence must always be kept in the dark, and in tightly-corked full bottles. If the essence is required dry it is obtained by adding to the liquid about eight times its bulk of alcohol. This causes the precipitation of a mass of a mucus, which contains all diastase. After twelve hours the liquid is filtered away, and the solid which remains is dried at a gentle heat. In this form it easily resists the action of the air, and portions can be dissolved in water when required for use.

The digestive diastase of cheese is a ferment very similar to that of the pancreatic juice which plays so important a part in the digestion of food stuffs after they have left the stomach. In the digestion of milk itself in the animal body, the casein is coagulated by the rennet diastase in the stomach of a very young creature, and by the acid gastric juice in the stomach of an adult. In this form it is useless for purposes of nutrition, and it cannot be again made soluble until the acid change has been neutralised by the bile, and then the digestive diastase of the stomach and that of the pancreas produce resolution. This explanation supports the familiar saying that a well-matured rich cheese is a half digested food.

As to the general theory of cheese-making, it is remarked that milk, even when just drawn, always contains living organisms, derived from contact with the udder, from the hands of the milker, or from the vessel which receives the milk. These

deprive the air of its oxygen, and produce forms of diastase which coagulate the casein. Milk for cheese-making is either taken just as it comes from the cow at a temperature of 95 to 99 degrees, or, if it has cooled, it is again warmed up to the temperature, and this favors the increase of the living organisms, which, at the moment of coagulation, get hopelessly entangled in the curd, and necessarily remain with it through all the subsequent operations. To make fine cheese only a little rennet is added; the coagulation thus takes a long time, while the curd remains soft, and retains much whey. It is drained slowly, and as completely as possible, so as to get rid of the milk sugar. Now it is that the casein ferments develop on the surface, which, little by little, penetrate the cheese, and thus a yellowish translucent layer, gradually extending to the centre, takes the place of the white opaque casein of the curd. The different varieties of cheese are matured by diastase proceeding from different ferments, and the manufacturer's skill is directed to always utilising the same ferments and preventing the invasion of others. The useful ferments are generally present in much larger quantities than the others, for they impregnate the air of the factory, the vessels, and the clothes of the workers. Long experience has taught the conditions most favorable for their development; but if there be any defect in these conditions, another species, incapable of producing the desired kind of ripening, may establish itself. The cheese cellar is then said to be sick, and making is suspended for a period.

Certain moulds also assist in the process of ripening. They are allied to the moulds which accumulate on old boots and pots of jam; but as they can exist only on the surface of the cheese, the manufacturers dependent on them are less certain than those in which the moulds are not encouraged. The fungus-mould, *Penicillium glaucum*, which is so common on old boots and bread, is instrumental in the ripening of Roquefort, Pontgibaud, and many other cheeses. It is cultivatad as near the freezing point as possible, because this temperature hinders the development of other species which are not required. As cheese is not a favorable medium for its growth, its increase is effected by an abundant sowing of mouldy bread, and to make it spread through the cheese air is admitted by piercing fine holes.

In making Gruyère cheese, the chief difficulty is experienced in heating the curd to 122 degrees, which is done to hasten the separation of the serum, so that the curd may be immediately pressed in a mould. If the granules are too large, and the heating goes on too rapidly, an impervious coat forms and prevents escape of the serum; hence, slow heating and constant stirring cause the cheese to grain well. The commonest ferment in the ripening Gruyère looks under the microscope like an elongated eight; it breaks up sugar of milk into several products, amongst them carbolic acid gas, the escape of which leads to the formation of the cavities in the cheese. By overheating the curd the cheese gets dry, and refuses to ripen, and, if undercooked, too much gas is disengaged, and the cheese gets filled with large holes, and is rendered almost valueless. Between cheeses in which fermentation begins at once, and goes on rapidly, and which should be eaten as soon as ripe, and such cheese as Gruyère, in which the ripening is prolonged as much as possible, there may be classed numerous soft and uncooked cheese like that of Cantal. Two disadvantages characterise Cantal cheeses; they mature too rapidly, and the ripe condition when attained does not last. It has already been remarked that the odor and flavor of cheese are almost entirely due to the products of the decomposition of the casein, and not of the fat, and it occurred to M. Duclaux that cheeses like the Cantal might be prepared from partially skimmed milk, and could further be more completely deprived of water in the press. Accordingly he found that a cheese with the odor and flavor of Cantal cheese can be made from 3 quarters skimmed milk and 1 quarter entire milk.

The Value Test of Cattle.

The following is the report of a conversation between Mr. Blue Blood and a

farmer, who has been acting as judge of shorthorns at the Royal Agricultural Society's Show, England :—

Blue Blood.—I hope you will excuse me, but as I am a rather young exhibitor and breeder, and somewhat inexperienced in these matters (though anxious to learn), I should feel greatly obliged if you would point out to me the grounds of your decision in this old bull class. I am the owner of this bull, for which I paid a thousand guineas, an animal of the highest breeding, and, in the opinion of everyone at the sale at which I purchased him, and of many who have seen him here, as nearly perfect as possible, yet he gets no more than a commendation. What is the reason?

Judge.—I see nothing to admire in your bull, I go for a rent-paying animal. If a Shorthorn is not a rent-payer, I don't care how it may be bred, or what it cost; it is a worthless brute in my opinion, and the sooner Shorthorn breeders realise this the better.

B. B.—Will you kindly point out what you mean by a rent-payer, and in what way this animal of mine is deficient of your standard?

J.—In the first place, your bull has the greatest of all faults, viz., that of being "thin-fleshed;" and that alone would be enough to condemn him, however symmetrical he might be.

B.B.—I don't quite understand what you mean by "thin-fleshed." Is he not as heavy as the prize-winner?

J.—In the first place, he is a year older than the prize-winner, yours being four years and the other three; and I very much question if yours is the heavier animal, though he ought to be 3 cwt. more. But, assuming they were equal alive, their would be a vast difference in their dead weight. The offal from your bull would greatly exceed that from the winner.

B. B.—Really! I had no idea that there would be any material difference.

J.—The difference would be very considerable. Assuming that these animals weigh a ton each, the dead weight of a winner would probably be 76 scores; your bull would not be more than 70; and the difference, at 12s. per score, is equal to £3 12s. Then the quality of the winner is so superior that I should consider it worth 1s. per score more than yours, equal to £3 6s., making the whole difference £6 18s.

B. B.—But my bull is, perhaps, worth 700 guineas more than the other!

J.—That may be so, but only from the curiosity point of view. I have nothing to do with that in the judging ring.

B. B.—But the prize-winner has a comparatively short pedigree; and would it not be very uncertain about his breeding "true?" I am told that these short pedigree things often breed back. I think the judges should know the breeding of the animals they are judging, and that it should influence them to a considerable extent.

J.—In the judging ring I think we can only assume that they breed true, that like begets like. That is really the only safe line for breeders and judges to follow; and so far from considering pedigree, in your bull's case, as a point in his favor, I should look upon it quite as the reverse, because, following your own argument, I should perhaps expect him to breed true, whereas the best thing that could be hoped from him would be that his stock would be as unlike him as possible.

B. B.—But my bull goes straight back to Colling's stock, and I thought everyone considered them good.

J.—No doubt they were good, but probably yours does not descend from one of the tribe into which Colling infused the Kyloe blood, otherwise they might breed more true. They bred true enough in Colling's day, and made the best prices at his sale.

B. B.—You are rather severe, and appear to be prejudiced against high-bred stock.

J.—Not at all. No one admires high-bred stock more than I do, but I don't admire them for the sake of their pedigrees, but only when they are good, as well as well-bred; they must come as nearly to one's ideal as possible.

B. B.—What is your ideal? Will you point out the especial merits in this first prize bull that we have been alluding to?

J.—With pleasure.—The back is always the most important point. It should be long, straight, broad, level, and well covered, so as to carry a maximum of roasting beef; hips should be well marked and well covered; rump well filled up behind the hips, and thighs coming out square with the rump end (so as to almost touch the tail when hanging straight down), and going right down to the hock; ribs coming out of the back like staves out of a barrel; shoulders well sloped *back*, and filled up behind; front of the shoulder well covered, and bosom full; good neck, masculine head; broad clear muzzle; and firm rich touch, with plenty of soft hair.

B. B.—You have mentioned the most important points last, have you not? We always speak of the head and touch as the most important points.

J.—That, I think, is where your Shorthorn breeders make a fatal mistake. If you looked first at the *practical*, and at the accessories afterwards, Shorthorns would not be going down in the estimation of business men, as I fear is now the case; and such wretches as now not only pass muster, but are highly esteemed (solely on account of their breeding), would be improved off the face of the earth.

B. B.—But, surely, you consider head and touch very important points, do you not?

J.—I do; but I do not admire the fashionable head or the fashionable touch. I like a masculine head and strong neck on a male animal, but one that denotes docility and an even temper—not the fiery restless expression indicating everlasting rampage. I find this expression always goes with thin flesh. I like an animal that will feed under all circumstances; and, as to touch, I contend that the fashionable touch—the "sea otter" touch—is all wrong and indicates blubber, and not lean flesh, which is the thing we want. The flesh on rump, back, and ribs should be firm but elastic, like that of a warm india rubber ball, though I would have the skin soft, and not too thin or tight on a breeding animal. I object altogether to the soft oily touch and thin skin that passes for "quality." I observe that the best quality of beef is that from Devons, Highlanders, Aberdeens, and Galloways. There is far more lean flesh in these than in high-bred Shorthorns, weight for weight; and all these are what may be termed hard handlers—hard at all events, as compared with Shorthorns. None of the sea otter humbug about these.

B. B.—I am afraid I have been educated in a very different Shorthorn school from that in which you were trained.

J.—Mine has been a practical training. I was always taught by my trainer and my own common sense, that utility was the first thing to be considered, and that Shorthorns should be worth as much per pound as any breed. I have seen many quite equal to Devons or Highlanders in quality, but ignorant "fashion" has put them back, and will do so still further unless practical men take up Shorthorn breeding. The first absolutely essential point to go for is an abundance of good lean flesh, without which a Shorthorn, or any other pure breed, is nothing.

B. B.—But are you not indicating a class of cattle good only for beef producing? What about milk? Where would your ideal be when it came to be milked?

J.—I am by no means inclined to undervalue the milking part of the question, but am of opinion that Shorthorns can carry flesh, and milk well too—in fact, some of the heaviest fleshed cows I have ever seen have been excellent milkers; but this again is a matter grossly neglected by breeders. In judging, I consider the bag, its shape and indications for milk, one of the most important points to be considered; and I should be very reluctant to give a prize to a cow that was evidently a bad milker, however good she might be otherwise. Still one must not forget that the milking properties are often destroyed by the manner in which the cow has been kept, and it would be hardly fair to condemn a cow on that ground when, if she had been properly brought up, there might have been no deficiency on this score.

B. B.—Is there anything especial in judging females to which your previous remarks do not apply?

J.—I would pay marked attention to the udder, and the head should be of a thoroughly feminine character. I dislike awkward horns, with black tips, and I go for

nice hair and quality, and am not partial to excessively large animals. Otherwise my former remarks apply.

B. B.—Did you ever try judging by points?

J.—No; but I have thought a good deal about the system, and can see no good in it, but many difficulties, which with three judges would be insuperable. Granted that you can agree about the scale of points, there would be haggling over the value to be put upon each point in every animal, that would be simply interminable. Then, supposing an animal to have, say, an utterly bad back or any one very conspicuous fault, which would simply disqualify under the present system, as it should do—under the "point" system all you could do would be to give it nothing for this point, and if good elsewhere, it might win, and great injustice be done. Better give up showing altogether then come to "points."

B. B.—How do you judge dairy cattle? Do you not think the simple milk standard should be adopted?

J.—Certainly not. If you did so, you would give the prize to a mere milking machine. Of course, quantity of milk would be the most important point; but this alone would be very misleading, inasmuch as the deepest milker might (and probably would) give the poorest milk and produce no more butter than another giving one-third less milk. Then, again, she may eat half as much again as the other, and that would depend very much on the age of the cows. I think, therefore, the measuring and analysing tests are unsatisfactory without weighing and valuing the actual amount of food consumed, that all this is too scientific to be practical, and that the safer way is to judge by appearances, combined with the actual measurement of the milk, and not to overlook the value of the cow as a grazier.

B. B.—There is one other point. Do you not consider that breeding animals should be exhibited in a natural state and not in a state of obesity as is almost invariably the case?

J.—Theoretically yes, practically no. The system of fattening breeding animals is, no doubt, highly injurious, and frequently renders them infertile; but, on the other hand, if fat animals were excluded, prizes would sometimes be awarded to thin-fleshed animals (which no amount of feeding would fatten), under the impression that they are in a natural state, whereas in reality they have as much cramming as these disqualified that are one-third heavier. Nothing could be more unfortunate than such a decision.—*Agricultural Gazette.*

Hints for the Farm.

Young orchards are often killed by crops of grain. Roots are preferable.

Unbleached wood ashes added to the radish bed will keep it free from worms.

The French breakfast radish is a delicate variety of this indigestible vegetable.

Bronze turkeys are the largest, tamest, and most prolific and hardiest of all varieties.

If your cows seem indisposed, give them a warm bran slop well seasoned with ginger.

The Japan muskmelon is a white, bald-headed looking thing, but the inside is delicious.

In washing wooden dairy utensils use first hot water, then cold, and lastly hot. See that they are well dried.

Paris green, applied in solution the same as for the potato bug, will kill the black-squash and pumpkin bug.

Give the fowls soft feed in the morning; it satisfies their immediate wants after their night's fast quicker than whole grain.

At three weeks old pigs may have skimmed milk, a little corn that has been soaked for 24 hours, and unground oats.

The Salamander lettuce will stand drought and heat better than any other variety. It is crisp and tender, and forms a large and compact head.

Dig the holes for melon hills very deep, mix the soil with manure, and

put back into the hole. Thus you have fine earth in which the plants will grow safely.

Green manuring is the best for corn; therefore, save the stable manure for vegetable and small grains, and sow clover and grasses to be turned under for corn.

If rye is kept closely grazed, and no seed allowed to form, its roots will live several years and form a turf, the young leaves of which are eagerly eaten by all kinds of stock.

A practical farmer advises the growing of two crops of buckwheat in succession as a means of exterminating vine worms. He argues that they will not eat the buckwheat, and are starved to death.

Give your hogs charcoal for indigestion; not too much, as it may produce scours. Salt should not be given in too large quantities, but it should be given, nevertheless. Wood ashes are good for worms, as the salt also is.

The *Gardener's Monthly* says that a little windmill, such as some boys can make with a jack-knife, will keep birds out of a cherry tree in case a tiny bell is attached to it. It is better than a stuffed cat or an imitation hawk.

A practical farmer, who burns both coal and wood in different stoves, makes a practice of mixing the ashes and applying all on his young orchard in the spring. He believes that the potash of the wood ashes is effective in small quantities, and that its addition to the coal ashes makes the latter much more absorbitive of ammonia or nitric acid from the atmosphere. At any rate, he finds good results from the mixture, and his young orchard is usually thrifty and productive.

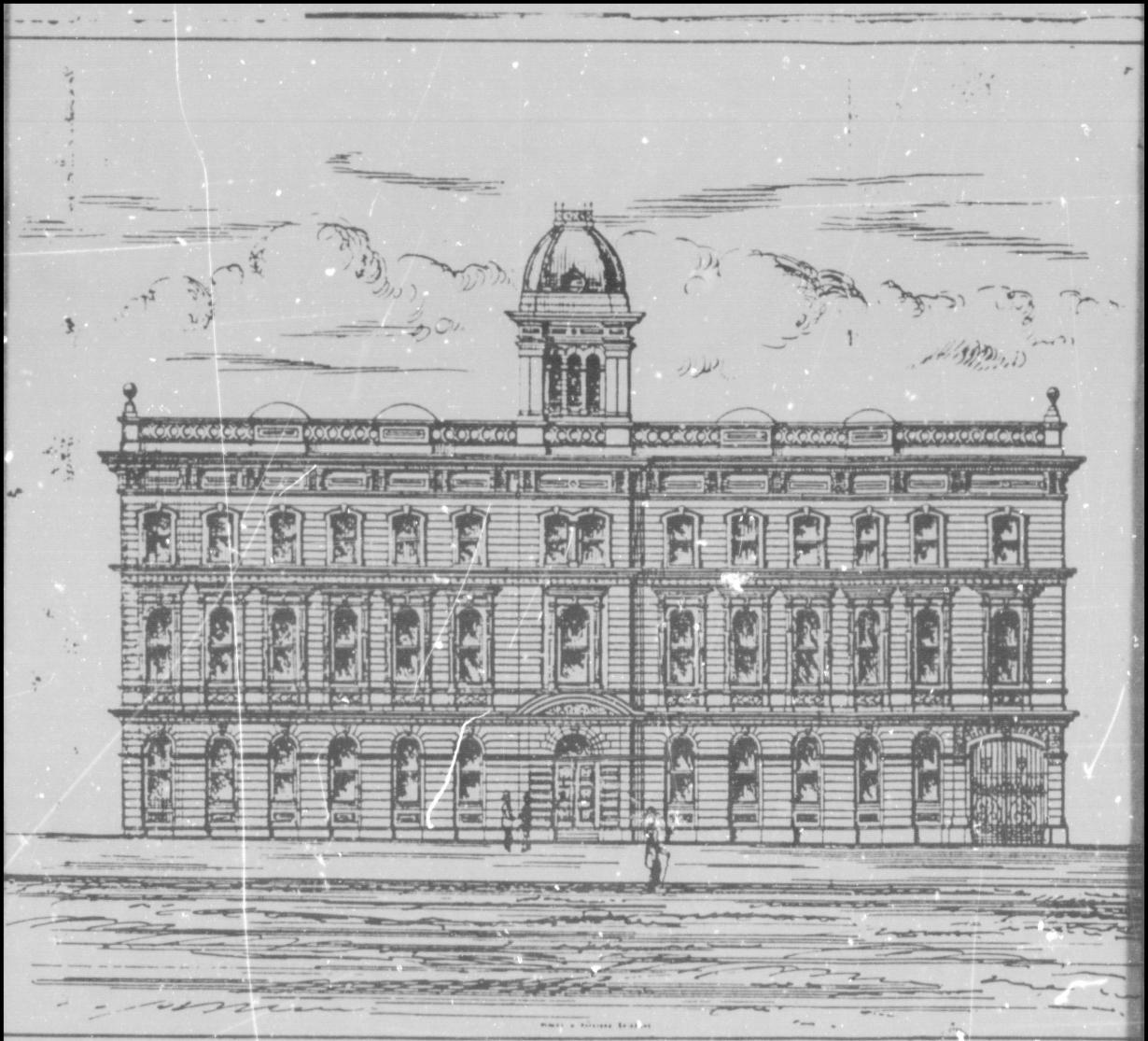
Dr. Sturtevant, at the Experimental Station, found that, averaging the results obtained in 17 samples in which the varieties from the two rows are separately noted, omitting fractions, plants grown under level culture averaged 177lb per 100 plants, while those under trench culture averaged 178lb per 100 plants. The length of the bleached stems was rather greater and the suckers were rather more numerous upon the plants grown in the trenches; but, on the other hand, the bases of the stems were more often spilt and deformed than occurred in the plants grown upon the level. It appears, therefore, from this trial that the trench culture yielded no advantage for the increased labor involved.

Preserving Fresh Vegetables.

A small root cellar for the kitchen may be made by sinking a cask, all the better if it has no bottom, not far from the door, and providing it with a cover. The roots, placed in this, and covered with a foot or so of leaves, will keep well, and be accessible. Cabbages should remain until there is danger of there being destroyed in the ground. The simplest way of preserving them is to place them on the ground, with the roots up, cover the herds with four to six inches of soil. For family use, where they can be taken out as required, dig a pit several inches deeper than the height of the cabbages; stand them closer together in the pit, heads up; cover with several inches of leaves, and lay on roofing of boards, so as to shed rain.

Transfusion of Sap.

The following remarkable effect produced by the transfusion of sap from one grape vine to another is recorded in the *Gardeners' Chronicle* of 12th July. The vines were planted at different periods at opposite ends of a vinery, their branches trained horizontally towards each other; when the two vines met, with a view of filling the whole space with one vine it was proposed to inarch the shoots together, and when the union was effected, to sever the rods of the smaller vines from its stem at the end of the house; in this way, as a matter of course, the rods thus worked on to those of the big vine would have become part of it, and have been supported wholly by it, the sap working through the attached rods the wrong way,



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but here a remarkable unexpected occurrence took place. First, to try how the union would answer, last summer one of the rods of the small vine had its leading shoot inarched to that opposite it of the big vine, with the sap thus running in opposite directions, the union nevertheless was soon as complete as if the shoots had been growing in the same direction, and attached side to side in the ordinary way where this kind of grafting is effected. This spring the united shoots were allowed to remain, each attached to the vine it belonged to under the supposition that for a time, until the united extremities had got more strength, the support of both vines would be an advantage to the rod thus united, but when growth commenced the joint action of the two soon began to show that it would not act. The young leaves and bunches on the shoots of the portion of the grafted rod belonging to the big vine went on all right, as usual, but the leaves produced on the part of the rod belonging to the smaller vine came from end to end all crumpled and deformed, and not more than a fourth of their natural size, whilst the bunches were nothing but twisted distortions, presenting a singular contrast to the ample foliage on the other rods not grafted. Mr. Davis, the gardener, let this go on for a short time, thinking that the growth might come right, but such was not the result; the rod of the smaller vine was then severed at some distance below the point of union, after which each portion, both that which had now to depend for its support on the big vine, with the sap necessarily working in the reverse of its natural direction, and also the lower part freed from the adverse influence of its powerful partner, began to push leaves of the ordinary character. The primary cause of the derangement was obvious; the flow of sap in the stronger vine overpowered that in the weaker one, but how the contention acted in bringing about the detriment in the least powerful is likely to remain unsolved.

Improving the Breed of Pigs.

To claim that success in swine-breeding depends upon the proper selection of a boar might not be wholly correct, but it is safe to say that many failures in the business have been in a large degree due to mistakes made at the beginning in the choice of breeding animals, especially males. However good the sows of a herd may be, the good qualities of the stock quickly deteriorate if inferior boars are used, while, on the other hand, the offspring of inferior sows can be rapidly improved in form and quality by using well-bred boars.

It is no longer disputed by persons familiar with the principles of improved breeding that the male parent mostly determines the outward form and structure, while the female chiefly determines the internal structure of the offspring, a somewhat striking illustration of which is afforded in the breeding together of an ass and a mare, the produce of which is a mule, and the mule is essentially, with slight modifications, an *ass*. A she ass bred to a stallion produces the hinny, which is essentially a modified *horse*, the mule and the hinny each having the outward form, muscular structure, locomotive organs, and voice of its sire.

Assuming that these premises are correct, it must be apparent to the farmer that the judicious selection of a boar is of prime importance, and that success is not assured in this branch of the business without it. Among the prominent characteristics of the boar should be a fine external form, which is the result of a superior internal organism; a short, broad face, with round, heavy under jaw, and thick, short neck, indicate strong vitality and assimilating powers, two functions requisite in every first-class meat-producing animal; width between the fore legs, and large girth immediately behind them, denotes room for large and active lungs, the very foundation of any animal. Ribs that are long and well sprung outward from the back show capacity of stomach. The broad loin and well-developed hams are signs of active kidneys. A clean, fine, and elastic skin, covered with soft, lively hair, free from bristles, denotes a healthy liver, and freedom from internal fever. A fine muzzle and limbs, clean, small joints, and standing square up on the feet,

denote solidity, strength and firmness of the animal's framework; while the dished, or concave face, and slightly drooping ear, are unerring signs of an easy keeper, and a quiet, contented disposition. It is essential to choose a boar in some measure with reference to the style of females it is desired to cross him on, with a view to having deficient points in the sows corrected by the boar in the offspring. Should the sows be light in the ham or shoulder, the boar should be especially good there; sows inclined to be razor-backed should be bred to a boar with broad back, and well-sprung ribs. If the sows are too coarse about the legs, neck, head, and ears, attention should be paid to securing a boar with short neck, fine ear, dish face, fine bone, and heavy jowls. He should, in a majority of cases, be selected from a family or strain that is, and should himself be, somewhat smaller and more compact than animals upon which he is to be crossed, and in the swine herd, as in all domestic stock, constitution is of prime importance, and no animal without broad and deep fore-quarters has it.

He should be pure, of such breed as the owner may deem best, for if not pure he cannot be depended on to stamp his own qualities on his offspring, as none but thorough breeds will invariably do so. The boar of mixed and unknown breeding is to be shunned as a snare and a delusion. If the Berkshires or a Berkshire cross is preferred, a pure Berkshire boar should be used. If the Essex seems most desirable, use a pure Essex boar; or if the Poland-China cross promises the best results, use a pure Poland-China boar. Do the same with any breed that may be preferred, and success is certain; but to use a boar that is a mixture of several breeds, however pure they may individually be, is to progress backwards.

It is an undeniable fact that many who pay a liberal price to obtain a boar that suits them afterwards treat him in such a way that they derive but small benefit from the investment. One of the two most common modes of mistreatment is to confine him in a close pen, where he is deprived of exercise and feed upon the richest and most fattening food the establishment affords; lack of activity and of virility are the results. The other mode is to turn him with an unlimited number of sows, gilts, and stock hogs, to fight, and fret, and tease, until he becomes the shabbiest, most ungainly, unthrifty hog on the place.

Either of these extremes must be avoided, and a more rational method pursued, or the best results cannot be secured. While too close confinement is bad, it is not so bad as to allow a boar to roam at will among the other hogs of a farm, where he is as much out of place as a stallion would be if turned loose with a mob of mares. He should be kept in a comfortable pen, with a small pasture adjoining, and supplied with a variety of nutritious food, which means something more than dry corn, with an occasional drink of diluted dishwater. His condition should always be that of thrift, and vigorous health, not too fat, nor yet so lean that as a barrow he would be considered unfit for pork. If too fat, he will be clumsy, slow, and in no wise a sure-getter. As to the age at which he should begin service, it is unwise to permit the boar to be with a sow at all until at least seven months old, and then only in exceptional cases, and very sparingly.

Immature sires cannot be expected to generate vigorous progeny. At a year old moderate service will not injure him, and properly kept, he should be at his best as a sire when from eighteen months to five years old, when he is matured and developed, and has every advantage over a half-grown immature pig; the finest, strongest litters are invariably obtained from large old sows, bred to aged boars. We well understand that it is of little use to recommend farmers who raise or purchase fine boar pigs to keep them until a year and a-half or two years old, before using them, as not one in ten thousand would do so, yet those who properly keep their boars that length of time will find the value of their breeding greatly enhanced.

A pen or fence sufficiently high and strong to restrain the other hogs of the farm cannot be depended on to keep the boar in his place, and if opportunity offers, he will soon become unruly; consequently, it is much the best to keep him, for the first, in an enclosure which will afford him no practice in the art of breaking out. With a fair chance, some of the first litters will enable his owner to judge of his

merits as a sire, which, if satisfactory, will make it worth while to keep him for several seasons. Unless certain of doing very much better, we would not hesitate to breed him to his own pigs, even though we considered indiscriminate in-and-in breeding as reprehensible in the extreme. We advise even this cross, *only* when the parents are both healthy, and it is desired to fix and retain in the offspring certain points or qualities that are of great value, and prominent in both boar and sow.—B. F. D. COBURN.

Seeds and Sowing.

Mr. R. W. E. MacIvor, F.I.C., F.C.S., &c., Instructor in Agriculture at the Technical College, in a recent lecture, expounded the science of the germination or "sprouting" of seeds, and the chemical changes which take place during the process. He spoke at length on the importance of using only the best seed, both in horticulture and agriculture. Australian wheat, on the average, did not command so good a price in the London market as did certain American and European wheats. This was due to a variety of circumstances, and chief amongst these was want of care on the part of the farmers in selecting the seed. The latter should always be dead ripe, and true to variety. Rust in wheat was then explained in a popular way, and the speaker was warmly applauded for what he said on the subject. Smut in wheat was prevented by the process of pickling the seed. Lucerne and many other seeds were dealt with, and farmers were warned to be very guarded in purchasing seed in an auction room. Good seed was not often found in such a place. Drilling, where it could be followed, was preferable to broad-casting, because, among other things, it was a means of saving seed. Mr. MacIvor was cordially applauded at the termination of his address.

Choice of Fruit Trees.

The following is extracted from a New Zealand contemporary :—"Fruit growers have often themselves to blame for failure, because they buy trees at random. Auction sales are a favorite resort, the general impression being that the plants are sold cheap, but a great many of them are dear at any price. It is seldom a leading nurseryman sends his plants to an auction mart; if he does resort to the practice, rest assured he does not send his best stock. The buyer should have some idea of the description of stock on which the tree is grafted, and should ascertain if the stock is suited for the kind of fruit and the soil which he has prepared for it. To a very large extent apples are grafted on stocks grown from the pips of rotten fruit bought at the fruiterers, and generally sent out as 'blight proof stock.' Possibly the tree on which the fruit was grown was covered with blight, and the voyage across will not purge the pips from disease.' As Victoria is the only one of the colonies whence fruit trees are exported to any great extent, the charges in the last two sentences can only refer to us, and knowing as we do most of the propogators of fruit trees in the colony, we feel bound to say that we believe the charge of sending out trees grafted on seedling stocks as on 'blight proof stocks' to be an unfounded libel. The principal propogators of fruit trees constitute an honorable body of men who would scorn to be guilty of such a disreputable action, even though it were to their advantage to do so, which it is not, as they are able to raise blight proof stocks fit for grafting in less time than is required by seedling stocks."

Exhalation of Ozone by Flowering Plants.

The question "Are plants in bedrooms unhealthy or not?" has been frequently put, and as frequently answered in directly contradictory terms. The question, so far as the production of carbonic acid is concerned, is of little moment, for the

quantity of that gas given off during a night by any conceivable number of plants likely to be placed in a bedroom is so small as to be practically harmless. It is the organic matter which accompanies the expired breath of the sleepers that really renders the air of a bedroom foul, and it would seem from some researches made by Dr. J. M. Anders that flowering plants at least help to purify the atmosphere wherever they may be placed. Shriber and other investigators have, for instance, asserted that the emanations from pine forests actually convert the oxygen of the air into ozone, and Naquet goes further with the dictum that "ozone exists in woods and fields and wherever there is active vegetation." However ozone may be produced, there seems no difference of opinion as to its value in our atmosphere, for the majority of chemists are agreed that it is the "great purifier," and no one can attribute any deleterious influence to it. Ozone is rarely found in dwelling-rooms, as it is decomposed in the process of oxidising the organic matter present, and it is only when a number of flowering plants are introduced that ozone in any appreciable quantity can be detected. Dr. Anders has, during the last three or four years, devoted much of his leisure time to an investigation of the question whether flowering plants exhale ozone, and in 1882 he commenced a series of experiments in the Horticultural Hall of Fairmount Park, Philadelphia, which have enabled him to answer definitely and decidedly in the affirmative. In an interesting review of the subject, which he has contributed to some recent numbers of the *American Naturalist*, he leaves to the expert chemist the determination of the real nature and properties of ozone, and proceeds to explain how he has discovered that it is exhaled from flowering plants. It was thought at one time that the green parts of plants evolved ozone under the influence of the sun; but lately it has been accepted, principally on the evidence of Cloez and Bellucci, that the change in the iodised test paper, supposed to be due to ozone, is really caused by the action of moisure, oxygen and light. The first experiments of Dr. Anders were made in the main hall of the buildings at Fairmount Park, which is 220 feet long, 100 feet wide, with curvilinear roof, 65 feet high in the centre. This house corresponds to what is known as the Palm House at Kew, and is filled with similar plants, the average temperature being 70 degrees Fahr. Alongside is the fern house, the forcing house, the temperate house, the propagating house, and the economic house, each about 100 feet by 30 feet by 20 feet. Many of the first tests were negative, amongst other reasons because the houses were daily visited by considerable numbers, and the ozone, assuming any to have been present, would be used up in oxidising the organic matter given off from the lungs of the visitors. The next series of experiments were commenced in February, during which month only an occasional visitor was admitted, and the chief result was that in the propagating house the action was found to be greater than in the external air, though even then the coloration was marked as "very slight." He obtained positive evidence that flowering plants at any rate exhale ozone, and it became necessary to repeat the experiments out of doors, and to ascertain whether the reactions indicated by the test papers were really caused by ozone. Accordingly a plant case was removed to the "back yard," where the plants received the sunshine for at least eight hours daily during clear weather, and gave still stronger evidence of their power in coloring the test papers, probably because the situation was better calculated to enable them to exert their influence, and also because the experiments were of longer duration. A piece of red litmus suspended in the case gave no indication of the presence of ammonia, and peroxide of hydrogen could have nothing to do with the effects observed on the test papers, because the temperature of the air within the case, which was carefully noted, was never found less than 90 deg., or 20 deg. higher than the point at which peroxide of hydrogen is decomposed. Dr. Anders satisfied himself by several repeated tests that the reactions were not due to nitrous oxides, and that being the case, the conclusion is inevitable that flowering plants exhale ozode. A trial with foliage plants having soft thin leaves gave negative results. Seven plants of what Dr. Anders calls aspercisteus (probably Aspidistra), one Fern, and three Dracienas were placed in the case for a week, the weather being extremely warm, the temperature of the air in the case ranging from 85 deg. to

100 deg. Fahr. Schonbein papers give negative results throughout, and those prepared with guaiacum gave one "very slight reaction." As the first experiment with what Dr. Anders calls inodorous plants did not yield any very definite results, a further trial with seventeen healthy Pelargoniums was made for six days, the observations being taken during ten hours on each day. The Schonbeins gave one negative, and two "slight," three "marked" blue shades, the negative result occurring on a rainy day when there was no sunshine whatever. Further observations were made on these plants with similar results, and the conclusion again is inevitable that flowering plants, even when inodorous, exhale ozone. The experiments also prove that sunshine, or at least strong diffused sunlight, is as essential to the generation of ozone by plants as it is to the work of assimilation and transpiration carried on by them.—*English Mechanic.*

Rust in Grain Crops.

The term rust is commonly applied to two distinct fungus parasites, which affect wheat and other cereals. These two rusts are as distinct and separate the one from the other as mangels are from turnips; and just as no amount of cultivation can convert a mangel into a turnip, so there is no possibility of one of these rusts ever passing into the other. Although, however, these two rusts are specifically distinct, yet they so far resemble each other in their life-history that they are both precursors of a mildew stage The mildew stage of one of them is universally dreaded by agriculturists and is known as the "mildew;" the mildew stage of the other, however, does so little harm, and is so inconspicuous in itself, that until recently it was quite overlooked, although its rust stage has been known under the name of *Uredo rubigo vera* for a great number of years. It so happens, however, that the rust stage of this species is in this country always very abundant, more so proportionately than the mildew stage. Hence it has come about that by "mildew" is popularly understood the final stage of one fungus, and by "rust" the earlier stage of another and different one. Of course mildew is preceded by a rust of its own—necessarily so—as necessarily as apple blossom must precede the apple fruit. Still this rust preceding the mildew is a far less striking feature of the disease in this country than the latter manifestations are. The rust which has been and is so abundant upon wheat this year merits a few words of description. In the first place, it occurs very early in the year. At the end of March this year it was pretty plentiful upon the wheats in this neighborhood. It continued to grow and to increase in quantity, in spite of the comparatively rainless Spring and Summer we have had. If a leaf affected with it be closely examined, it is quite possible, by a little attention on the part of an intelligent observer, to discriminate it from the other and dreaded rust. This early rust extends over the greater part of an affected leaf, causing the upper surface to look bleached and yellow. The rust itself is generally best developed upon the under surface, where it may be seen as very small yellow specks, hardly larger than a pin's head, arranged more or less in lines. The spots are not round like pin's heads, however, but rather longer than wide. The great point, however, is that comparatively few of them have broken through the outer skin or cuticle of the leaf. In the course of a few weeks, just when the healthy wheat leaves are beginning to lose their bright green color, if we examine a rusty one, we shall find a very few small, intensely black spots, especially upon those leaves which have already withered. These black specks are generally in clusters, and present the same oblong form as the preceding rust spots; like them, too, their character is that they always remain covered by the cuticle or outer skin of the wheat plant. This is the mildew stage of the early rust, *Puccinia rubigo-vera*. These mildew spots, however, are far less numerous than the rust spots were. The individual mildew spots are, perhaps, not more than the eighth or tenth of an inch in length, and consequently not a quarter the size of the true mildew spots. Every farmer knows that true mildew always bursts through the

cuticle of the wheat straw, and by drawing the affected straw between the thumb and fingers, the broken and disrupted edges can readily be felt. The early rust is by no means dreaded by the wheat-grower, yet it is a true parasite, and wheat affected with it cannot be considered healthy. Some go so far, however, as to say it does good to the wheat, by checking the too abundant flag. With this statement I cannot agree, because sometimes this early rust does not materially injure the crop in its own pecular manner—namely, when it attacks the cosh. A few days ago I had sent me some ears of wheat in which the rust had established itself. On opening the paleæ (cosh) the yellow dust could easily be seen by the naked eye, both upon the interior of the paleæ, and also scattered as a yellow powder upon the still green kernals. I hope, however, that this affection of the ears may not be general.

Mildew proper, which at present we have no reason to fear, is also preceded by a rust. This rust does not make its appearance until the end of June or the beginning of July. The spots are less numerous, but larger in size; the spores which they contain are darker—more of an orange or reddish color. They do not produce so much bleaching or yellowing of the leaf upon which they occur. They, however, burst much earlier, and the masses of orange spores can be seen to be naked—that is, uncovered by the cuticle of wheat plant. The spots do not confine themselves so much to the leaves, but are found more particularly on the straw. Each spot of this orange rust which is found in June or July is followed with unerring certainty by a spot of mildew—a spot that may be half-an-inch or more long, and which splits and rives the cuticle of the straw to such an extent that it can not only be seen by the eye but also felt by the fingers.

There are certain well-known causes which render wheat more liable to attacks of mildew, and, of course, to its preceding orange-rust—such as too much nitrogenous manure, either artificial or natural; growing where its roots are waterlogged; growing on the spot where an old ditch or pit has been filled up; sending out a number of lateral stems—*i.e.*, a gathering crop; becoming lodged—*i.e.*, being laid prostrate from storms, or from having attained too great a length in the straw; lastly, growing near a barberry bush. None of the above are causes of mildew in the strict sense of the word; they cannot cause the generation of the fungus parasites *de novo*, but they can and do so favor its growth as to cause considerable injury to the crop. The mere fact of a barberry bush being in the hedge of a wheat field no more generates the fungus *de novo* than a holly bush does. But the barberry is capable of harboring the fungus in a still earlier stage than the rust—namely, in the "cluster-cup" stage. The evidence on this point is incontrovertible, as our ancestors knew a hundred years ago, although until recently the result of their experience was pooh-poohed as an idle fable, a superstition, which we in the present day were far too wise to credit for a moment. There can be no doubt, moreover, that the wheat mildew fungus, by passing through the barberry or cluster-cup stage, gains in strength and vigor of growth. Some botanists have gone so far as to say that this barberry stage is an essential one in the annual life of the fungus; in other words, that the mildew of one autumn could not reappear as the orange rust of the following Summer without having passed through the cluster cup or barberry stage. The fact, however, that the fungus by passing through the barberry gains vitality is not open to doubt.—*Home Paper.*

Warts on Stock.

Warts differ very much in position, and also in their form and modes of attachment; sometimes they are situated in places which are most exposed to pressure from some parts of the harness; at other times, they are out of the way of injury, and their existence is chiefly objectionable to the owner, whose eye is offended. Occasionally they assume something of a milignant character, bleeding on the slightest touch, and attaining a large size, causing so much disfigurement that their

removal is a matter of necessity, notwithstanding the risk of recurrence in a more malignant form after the operation. The most common situations for warty excrescences are inside the thighs, underneath the abdomen, on the lips and eyelids, and sometimes on the sides of the face. No part of the skin can be said to be exempt from the morbid growths; and now and then a horse is seen nearly covered with them.

Warts may be described as excessive growth of the tissues of the skin in consequence of local irritation. The tumors which result vary in size and shape, according to the extent of the irritation and the rapidity of the growth; but it must be admitted that the laws which regulate the development of warts are not clearly known. Some animals show a remarkable tendency to this diseased state, while others enjoy a complete immunity, although the circumstances are apparently the same. Again, warts in some cases are limited to a few small excrescenes, which cause no pain nor inconvenience; and in other instances the tumors are large, attached to a considerable base, and are likely to recur even after removal by careful dissection.

The different kinds of warts may be distinguished chiefly by reference to the peculiarity of their attachment to the surface from which they spring. First, there is the common form of wart which is filbert-shaped, and has the lower part inserted in the skin very much in the same way than an acorn is held in its cup. These warts are the least troublesome to deal with, and may, indeed, be safely pulled out of their places by means of a piece of cord looped round them. Another variety of wart is characterised by a broad base and flat surface. These excrescences are sometimes very numerous on the face, and, joining by their edges, they constitute an extensive warty surface, which could not possibly be removed without serious destruction of skin. A third form or wart consists of a pear-shaped tumor, which hangs from a small pedicle or stalk. A fourth variety occurs in the form of grape-like bodies clustering together, generally on the surface of mucous membranes. The lining membrane of the swallow is sometimes obstructed by these accumulations, which prevent the free passage of the food, and lead to dilatation of the tube, and even rupture of its coats. Encysted warts are hardly to be classed among ordinary warty growths; but the term may be applied to some kind of warts which commence in the tissues of the true skin, and gradually emerge from the deeper parts through the cuticle. These growths are often very irritable, bleeding on the slightest touch, and occasionally manifest a malignant character.

From the description which has been given of the forms which warts assume under various conditions, it must be evident that no single plan of treatment can be adapted to all varieties; and when a remedy is advocated for the cure of the warts, it must be understood that its applicability must depend on the position of the excrescence, and upon other circumstances, which may vary in every case. The most generally useful application for the cure of warts is arsenic, which acts by destroying the vitality of the structure, and causing its removal by the process of sloughing; but the objection to the use of this agent is the risk which is incurred of injuring the surrounding tissues and causing extensive wounds. To avoid this result the greatest care in the employment of the agent is necessary. Very small portions should be applied to each wart; and if they exist in clusters one of the tumors should be selected at first and dressed, leaving the remainder for the present untouched, until the effect of the caustic on the first one has ceased. For the purpose of destroying warts, arsenic must be mixed with honey to form a soft paste; and in order to apply it effectually the central surface of the wart should be scraped until it bleeds slightly; a portion of the paste should then be rubbed in to the exposed surface. In the course of a few days the wart so treated becomes moist and cold, is gradually separated from the surrounding parts, and falls off, leaving a wound, which heals by granulation under ordinary treatment.

Removal of warts by means of a ligature can only be effected when the tumor is attached to the skin by a stalk or pedicle, or at least has a base which is smaller than the rest of the mass. This method of treatment is perfectly safe, but it is

tedious, and in many cases causes more inflammation and pain than caustics do. The operation of applying a ligature to a wart which is suitably placed for the purpose is very simple, merely requiring skill in tying knots, which will remain firm and unyielding when the parts swell, as they will from the effusion which takes place. Waxed silk, fine whipcord, or, better than either, the catgut which is sold by surgical-instrument makers for this purpose, may be used. The important thing is to apply sufficient pressure in tying the ligature round the base of the wart to completely stop the supply of blood, and thus cause the death of the growth, which ultimately falls off, with the ligature attached to it.

When warts are numerous and spread over an extensive surface, and particularly when they are flattened and have broad bases, the knife is the only instrument which can be safely employed for their removal; and its use necessarily requires surgical skill and knowledge of anatomy. Sometimes considerable bleeding takes place after the removal of warts by dissection; and it is necessary to employ some styptic dressing for the purpose of arresting it; brushing the bleeding surface with the solution of the perchloride of iron will generally be effective.

Warts sometimes occur in the vicinity of important structures—on the eyelids, inside the sheaths, and also in the neighborhood of the urethral canal. In all these and in similar cases a steady hand is required for the dissection, and unless a skilled operator can be obtained it is better to leave the warts alone; certainly no attempt should be made to apply caustic or ligature to the growths in the positions above-named. Encysted warts, which are generally not true warts at all, but fibrous tumors, can only be treated by the aid of the scalpel; and, as they are often of considerable size, and supplied with large blood-vessels, the operation for their removal is of some importance, and should only be performed by an expert.—*Field.*

Hints for Farmers.

A light, dry soil for water melons.

The blackberry succeeds well on old soils.

Barley is the best food for fattening young geese.

Feed young calves three times a day at regular intervals.

It costs as much to raise a weed as to raise a beanstalk.

The Champion of England is the best green pea ever raised.

For early onions put out a few sets. Make the ground very fine.

The Golden Wax is a delicious string bean. It is light in color.

Do not put in squashes until the ground becomes thoroughly warmed.

Ashes or lime hilled around the trunks of peach trees keep down the bark worm.

Wood ashes applied to land periodically supply most, if not all, the inorganic substances.

A decotion of tobacco has been used successfully for scale insects by Ellwood Cooper, of Santa Barbara.

A famous English prize pig, which was slaughtered the other day, weighed 39 st. The carcase had actually lost 16lb. in weight by evaporation after 36 hours' exposure.

If you propose to have a garden that will pay you as well as, or better than, any other part of the farm, prepare the land early, and do not wait until all the farm crops are in before sowing it.

Do not forget that swine require green food as well as other animals. If you do not wish to turn them loose, feed it to them in the pen. That which they get in ordinary "swill" is sometimes not enough.

Pears will thrive in any strong soil of clay or sandy clay, and in good, strong, loamy soil. They prefer clay; or, rather, on clay, in limestone or shale sections, they make the healthiest growth.

A correspondent of the *Auckland Weekly News* states that an infusion of blue-gum leaves stands unrivalled for healing sores on the necks or breasts of horses.

The same remedy taken internally is also said to be a certain cure for colds and similar complaints.

In order to have a good supply of good currants put tobacco stems on the ground under the bushes, and put them there now. You can get these stems of the manufacturers in your nearest town. They will kill the worms. With good bushes we have found any coarse tobacco, dearer than the stems, to pay.

Filling a horse's rack with hay, as many do, and permitting a constant supply to remain before the animal, is one of the most probable means of producing disease, and the most positive in rendering the animal unfit for fast work. Large supplies of hay have the effect of making the stomach large and weak.

The foundation of ringbone is frequently laid in hereditary weakness. The exciting causes are blows directly inflicted upon the part, concussion to the pastern, and sprain. The treatment resorted to must be determined by the condition of the structures involved. If the part is much inflamed and attended with great lameness, then hot fomentations must be resorted to until the acute symptoms have dispersed, when firing and blistering may be had recourse to.

California fruit-growers have discovered that apricots bleached with sulphur fumes and then dried in the sun are superior to those that are dried in any other manner, or that are canned. They regard this fact of very great importance to the whole State. It enables every fruit culturist, however limited his means, and however small the product of his orchards, to dry his own fruit for market, and makes him independent of the canning factories. It is stated that fruit can be prepared in this manner more cheaply than in any other, that its weight is better preserved, and that it is of superior flavor.

It is an exploded theory that hogs can take care of themselves, eat any kind of food, and still thrive. To obtain the best results a farmer must use the strictest care in feeding his young pigs, and gives several articles of food besides corn. Grass, roots, artichokes, potatoes, and beets can all be fed with advantage. A writer, in speaking of this whole matter, expresses himself thus :—"Probably the most common failure to give good care to swine is in the matter of sleeping places. The hog is very sensitive to cold, and will try and keep warm by burrowing into his litter, or, when in large numbers, crowding close together or upon each other. Either of these is directly opposed to receiving a supply of pure air, and the hog needs this as much as other domestic animals.

Farmers should produce better fruit and more of it. Nutritious, healthful, economical, it was meant to be eaten. As a peep into possibilities, we find that one apple tree, growing on less than two rods of ground, has produced in a single year a hundred bushels of fruit—in some recorded instances more. Two pear trees, on the same amount of land, have done as well. It is safe to say that never in the history of the world has one-fourth as much sustenance for man or beast been derived from roots or cereals occupying equal space. A grape vine is a wonderful economist of space, occupying a crevice in a rock, or a contracted corner where nothing larger than a thistle could grow; it climbs a tree, the side of a building, or runs along a fence, and furnishes a delicious dessert for 50 people. Considerations like these are worthy of attention.

In speaking of chronic diarrhœa in stock, Professor L. B. Arnold says :—"It is best cured by removing the cause, which must be known in order to be avoided. In horses it may come from over-riding, over-feeding, or imperfect mastication from defective teeth, or from eating too fast from an unnatural and too greedy appetite. If the farmer who has trouble in this direction will carefully look over all the habits, treatment, and surroundings of the animal, he will be very likely to find the cause himself. In the meantime let the exercise be gentle, the food easy to digest, and, if possible, in a shape to prevent swallowing too hastily. Tonic stimulants are useful in all such cases, as tincture of spice, cloves, ginger, or peppermint, given steadily in moderation. Medications will be less effective than looking closely to feed and exercise."

Farmers and those who are living remote from business centres are often put to much inconvenience through not knowing how to treat their vehicles to keep the

tires secure. The following extract from the *Prairie Farmer* will be helpful to such :—"A practical man says : 'I have a waggon on which, six years ago, the felloes shrank so that the tires became loose. I gave it a good coat of hot oil, and every year since it has had a coat of oil or paint, sometimes both. The tires are tight yet, and they have not been set for eight or nine years. Many farmers think that as soon as waggon felloes begin to shrink they must go at once to a blacksmith's shop and get the tire set. Instead of doing that, which is often a damage to the wheels, causing them to dish, if they will get some linseed oil, and heat it boiling hot, and give the felloes all the oil they can take, it will fill them up to their usual size, and tighten to keep them from shrinking, and also to keep out the water. If you do not wish to go to the trouble of mixing paint, you can heat the oil, and tie a rag to a stick, and swab them over as long as they will take oil. A brush is more convenient to use, but a swab will answer if you do not wish to buy a brush. It is quite a saving of time and money to look after the woodwork of farm machinery. Alternate wetting and drying injures and causes the best wood soon to decay unless kept well painted. It pays to keep a little oil on hand to oil fork handles, rakes, neck yokes, whiffle-trees, and any of the small tools on the farm that are more or less exposed.'"

Since the illuminating oil obtained from petroleum known as kerosene came into use, it has been employed with successes as an insecticide. That it would destroy insect life was long ago established ; that it would destroy plant life was sometimes demonstrated in a manner more convincing than pleasant. The oil, in its concentrated form, can be tolerated by but few plants. The first improvement in its use was to add a very small quantity to a bucket of water, enough to make only a mere film upon the surface, then diffuse it through the water by violent stirring, and apply before the oil and water had time to separate. This answered fairly well, but was troublesome. The next step was to divide the kerosene, not by dissolving it, but by diffusing it in the form of an emulsion. It is well known that oils may be suspended in water by means of gums, sugar, &c., and may be kept thus for some hours, or even days. It has since been discovered that milk, either fresh or scoured, is a convenient medium to unite kerosene and water. Mix together kerosene and half as much milk, stirring them thoroughly to form a cream-like mixture. When the two are so completely united that no oil is visible, dilute the mixture with twelve times its bulk of water, adding the water gradually, and stirring thoroughly. This emulsion has been found especially useful in the treatment of the various scale insects, so difficult to destroy by ordinary insecticides, and is used for various other insect pests. For trees, use a syringe or force pump, and for house plants, often injured by scale insects, apply with a sponge or swab.—*Weekly Times.*

Preparing Poultry for Market.

In a paper read before a recent meeting of the New York State Board of Agriculture by Mr. Mason C. Weld, one of the largest poultry farmers of the Eastern States of America, the author informs us that when attempting to fatten young fowls it will be found that some take on flesh and fat much more rapidly than others, and when fat, and no longer showing that they gain from day to day, it is time to dispose of these and go on fattening the others. After a fowl is well fattened, if not killed, it soon begins to fall off, and will never be so fat again, at least for some time. The feed of the young fowls in the fattening coop, he advises, should consist of a reasonable variety, for the sake of tempting their appetites, and at evening some hard grain should always be fed. This is in order that their coops may remain full nearly or quite all night, and that the fowls may remain longer upon the roosts. A fattening fowl's only business is to eat, drink, and sleep. If they are hungry at four o'clock, and are watching for the first streaks of morning light, so that they may be out foraging, and if, in the frosty autumn mornings, they are hunting about for an hour or two before they are fed for something to appease their hunger, they will not take on flesh very fast.

In England and on the continent Mr. Weld found during a recent trip that poulterers buy up country poultry, and put them up to fatten in establishments of their own. In these, fowls are fed according to the secret rules and notions of the proprietors. Barley and oatmeal, rice, Indian corn meal, cooked, wet with milk, and occasionally mingled, while hot, with beef or mutton tallow, are the chief articles of diet. Chopped carrots and parsley roots and leaves, cabbage, celery leaves, are given occasionally, and regular doses of pepper corns or cayenne pepper to stimulate their appetites.

Such fowls are often crammed, an operation to which fowls readily, not to say cheerfully, submit. This is done by having the soft feed, such as he had just named, of such a consistency that it can be formed into masses called crams, as large round and half as long as one's finger. These are dipped one at a time into milk or water and dropped into the mouth of the chicken, which is held open to receive it. The mouth is readily opened by pressing the sides of the bill between the thumb and finger. The chicken usually swallows the crams if they are not made too large; but it does not seem to object to having the morsel aided in its downward course by gentle pressure upon the gullet. Crammed fowls are fed morning and evening only; kept a number together in slatted coops; never fed if any of the previous meal remains in the crop, and, if well fed, will be fat in two weeks. Chickens thus artificially fattened were very attractive on the market stands. Fashion, in England and France, favored white fleshed fowls, the theory being that white feed—rice, milk, tallow, barley meal, &c.—made white flesh. This might in some way affect the appearance, but he doubted if it affected the color of the flesh and skin perceptibly. In America yellow skinned fowls were preferred, and his experience was that the flavor of such poultry did not compare with that of those which had an open air run and picked up their own food. The practice of cramming was one, in Mr. Weld's opinion, to be depreciated. It was not economical, and improved neither the nutritive quality nor the flavor of the flesh. The attractive appearance of the dressed fowls was, no doubt, in part due to their having taken no exercise for several days, but more to the perfect way in which they were killed, dressed, and displayed.

Fattening fowls, he considered, should not have a large run. They should have free opportunity to stand in the sunshine, to dust themselves to their heart's content, to scratch and run about. They should have pure water to drink, and pulverised charcoal should be part of their regular diet, it being mixed with their soft feed every two or three days, in quantity enough to blacken it somewhat. The charcoal should be of all sized pieces, from that of wheat grains down to dust, its effects being to regulate digestion and the bowels, to prevent disease, and to promote fattening indirectly. The effect, however, was so direct, that is immediate, that it was difficult to believe the fact that the charcoal had not really a nutritive value. The feed of fattening poultry should be such as could be economically obtained. On an American farm Indian meal suggests itself at once as the most fattening and the most economical food, and certainly there were few better forms of food than scalded Indian meal. However, corn meal was very concentrated nourishment, and it was more economical to feed it somewhat extended than pure. Small potatoes, washed and boiled and mashed, while hot, with meal, or even with meal and bran, or middlings mixed half and half, made excellent and very fattening feed. If to this were added some mutton tallow or any other cheap fat, the fattening effect was greatly increased. Pork scrap cake soaked, chopped up and mixed with this feed, was an excellent addition, but it required not to be fed too freely. A pound of scrap to a dozen fowls every second or third day was enough.

In the winter, cabbage leaves, carrots, beats, celery, and parsley leaves were relished, and gave no unpleasant flavor to the flesh, but probably the contrary. Onions were highly relished, but should not be fed within several days of killing time, and never to laying hens. In a fattening house the roosts should be low, to prevent the fowls bruising themselves when flying down; an inch and a-half broad, to prevent the breast being dented or bent, and stiff, to prevent sagging under the weight of many fowls. The house or coop itself should be warm, well

ventilated, and roomy enough to permit a person to go all round among the fowls to lift and handle them. This they would readily submit to after two or three times; and it was the only good way to get a thorough knowledge of the condition of the flock, and to select those fit for market. Fowls well fed will fatten in about three or four weeks in autumn, but after cold weather they required more food to hold their own than would fatten them earlier. However, if closely confined in feeding coops—which should have slatted bottoms and be kept scrupulously clean—they would keep one another warm. All fattening poultry which did not have a free run required to have gravel fed to them every few days, and they should have water daily. It was best to take the chill off in cold weather, and charcoal was not to be forgotten. Salt also was at times, in small quantities, highly beneficial. Feather plucking and eating, which was noticed in some flocks occasionally, was usually stopped by feeding small quantities of salt with the soft feed.

A fowl was well killed when the tips of the wings and the legs were held in the hand, the head cut off with an axe, and the fowl held still until its struggles were over. It would bleed well, and not be bruised. A much better way, however, was to hang several fowls up by the legs, which was most easily done by drawing the legs down into long, narrow slots sawed in upright boards, so narrow that the feet will not draw through; and then, to cut the veins and arteries in the back of the mouth or throat with a long, slender knife, the point of which, as a *coup de grace*, was thrust into the base of the brain. The fowl was thus rendered instantly unconscious, and might be plucked at once, without the least cruelty. Nothing was worse for the flesh than to chop off the head, and then to throw the bird upon the ground to spring and flop about until life is extinct; bruises occurred which, though not showing at first, became discolored after a while, and prevented the fowl keeping for any time. Dry plucked fowls were best for shipping, and best for keeping. They usually brought a higher price. The sooner they were plucked after they were killed the better. The feathers were more easily removed, and the skin looked much smoother and fresher than when plucking was delayed until the fowl was nearly or quite cold. Everyone who fattened much poultry generally had a way of his own for dressing for market. He might prefer to market it undrawn, and with the head and legs on; or he might fancy to go to the other extreme, and send it French fashion, all ready to be stuffed and spitted or laid in the roasting pan. A recent law in the state of New York required all domestic poultry to be drawn before sending to market. He found that if fowls were starved for twenty-four hours before killing it was best to leave them undrawn, and with heads and legs on, as thus they kept sweet longer than if drawn. If, however, they were to be drawn, the head should be cut off, a small slit made in the skin of the neck behind, the crop drawn out through the neck, without making any incision in the breast, and the entrails removed through a small cut in the abdomen. The carcase should be wiped out, and the gizzard, heart, and liver returned. The skin was then drawn over the neck and tied neatly, or pinned in the back of the neck with a very small skewer. In the French market he saw fowls beautifully trussed, and to all appearance ready for cooking. It was a taking style, and would, no doubt, prove very attractive in New York among private customers, if not in the open market. The neck of the well-drawn fowl was crowded back into the breast, and the skin drawn and tied and pinned over it close. Then the ends of the wings were bent under the shoulders, and made to lie flat upon the back. This gave a great expansion to the chest, and threw the whole breast of the fowl up, while the wings under the back lifted it up, and showed the whole fowl off to the best advantage. The legs were removed, and the skin, which was quite loose in a dry picked fowl, was easily drawn over the thigh joints, while a little steady pressure on the drum sticks shoved the thighs and second joints up under the skin until the ends of the drum sticks and the tail could be tied together. Even a thin fowl prepared in this way looked plump and attractive, while one well fattened looked exceedingly so. Fowls dressed in this way required to be packed on their backs in trays, so that they might not press one another out of shape. The trays might be packed two or three deep in boxes, an abundance of straw covering the fowls, and in this way

they might be conveyed a great distance in favorable weather.

These ways of dressing fowls for market, however, we find were not favored by poulterers. They preferred to receive the fowls from a distance, packed in boxes or barrels; well cooled of course before packing, and shipped in cold weather. If not frozen they could be moulded into shape, and were really very good. Nevertheless, barrel poultry could not be so good as that which was not closely packed. In mild weather it acquired a close, sweaty odor, and a similar flavor penetrated the flesh. Poultry once affected in this way never looks fresh again. The method advised by New York poulterers was to use boxes that would hold about one hundred to one hundred and fifty pounds of poultry, and pack the fowls, killed with the heads on and dry, picked empty of feed, and quite cold, on a good layer of clean straw, backs up, heads under one wing, feet straight out behind, and in regular rows as close as they could lie; the second layer being placed directly upon the first, with straw all around against the box but not between the fowls. Poultry, he found, were not hurt by freezing, but would not keep long after being thawed out.

The Poultry Yard.

THE DIET OF FOWLS.—In the management of the poultry yard the food supply is of no small importance, for very much depends upon the manner in which this matter is regulated, whether the keeping of poultry is profitable or not. Indeed, where the number of fowls kept is large, it is by no means difficult to incur a heavy loss, either by the injudicious selection of food, or by giving it to the birds in excess of their requirements. With reference to the selection of food, it may be said that those who have but little time on their hands, or are averse to taking much trouble, will find Indian corn or maize to be most excellent, as it will require no preparation, will maintain the birds in fine condition, and there is no risk of its being eaten by the sparrows, as they cannot swallow it when whole. But a diet consisting wholly of maize is not so good for laying hens as one somewhat mixed in character, as it is rather too heating in its effects, and usually promotes the production of more fat than is desirable. Oats and barley are both excellent, and may be given separately, or in mixture with each other, or with maize, and undoubtedly the most successful results are insured by varying the diet somewhat. The corn should, as a matter of course, be largely supplemented by scraps, consisting of pieces of bread, potatoes, and meat from the kitchen, and a vessel should be placed in a cool place near at hand for receiving such scraps as are capable of utilization in the poultry yard. Pieces of meat chopped up fine will also be exceedingly useful for birds that are shut in small yards, and will in some degree make amends for the loss of worms and insects, which can only be obtained where there is a good run over meadow or pasture lands. Potatoes well boiled and broken up and well mixed with bran or coarse pollard, preferably the latter after it has been scalded, are of much value for feeding purposes, and this is a capital way of utilising surplus stores. No matter what the food may be, sufficient should be given to put the birds in good condition, and no more, and a little observation will enable anyone to determine this point. They should, in fact, have as much as they can eat without leaving any, for when the food lies about on the ground for any length of time after each meal, it may be assumed that the supply is in excess of the requirements, and that considerable waste is going on. In a general way, fowls kept entirely within inclosed yards should have three meals a day, the first to be of soft food, consisting of kitchen scraps, potatoes, and pollard in mixture, and the other two of corn. The preparation of soft food is undoubtedly attended with some degree of trouble, but as it affords a ready means for the utilisation of waste and the change is an agreeable one to the occupants of the yard, it will give an ample return to the trouble occasioned. A bountiful supply of clean water must be provided, and, if practicable, the supply of green food, such as the leaves of cabbage, lettuce, cauliflowers, and broccoli, should be liberal; and whether the quantity of green food available be large or small, a portion ought to be thrown into the yard once a day.—*Weekly Times*, Vic.

A Monster Grape Vine.

The grape vine now growing in the Monte cito, U.S., a few rods from where the world-wide big vine grew, bids fair to rival its parent vine in all its proportions, and in its crop of fruit. This vine is now about 25 years old, and has just been carefully measured by one of our citizens. Its circumference, at the surface of the ground, is 3 feet 11 inches; at 1 foot above the ground it is 3 feet 3 inches; at 2 feet above the surface it is 4 feet around; at 3 feet elevation it swells out and is 5 feet in circumference. At the height of 3 feet 3 inches from the ground it branches. One of the branches at the fork is 18½ inches in circumference, and keeps this size to the height of 6 feet 6 inches from the ground, when it turns horizontally and divides over a frame or trellis. At 16 inches above the crotch, the second branch is 16 inches in circumference; the third branch, at 22 inches above the crotch, is 22 inches in circumference; at 33 inches above the crotch this branch forks; one of the prongs of this fork is 18 inches in circumference where it starts out from the branch; 4 feet from the upper fork this prong is 15 inches in circumference; the other prong, at 4 feet from the upper fork, is 12 inches in circumference; the fourth branch from the main trunk, at 20 inches from the crotch, is 20 inches in circumference; at the crotch itself this branch is 20½ inches around. This fourth branch is 14 inches in circumference where it turns from a perpendicular and begins to run horizontally, dividing into three arms, which then spread out over the trellis. The fifth main branch is 12in. in circumference at the crotch; at 3ft. above the crotch it is about 10in. around. The sixth main branch is about 26in. in circumference at the crotch.

The vine is trained over a trellis 7ft. high; the trellis is 18 steps square, with two projections, each about 12ft. wide, and 40ft. long. The trellis consists of a framework of joists, 2in. by 6in., resting upon 45 upright standards, some 2in. by 7in., and others 3in. by 6in. Above the horizontal joists, slats about 3in. wide and 6in. apart are stretched across for the branches to rest upon. Over the trellis is a sort of derrick made of four strong joists framed into the trellis, and meeting at a point about 6ft. above the top of the trellis, from which hangs a trace-chain with links as long as a finger, and ⅜in. in diameter. This chain is not over the main trunk of the vine, but about 10ft. to the south of it, and it is intended to keep the trellis from being crushed under the weight of the crop of grapes. An iron wire about as thick as a lead pencil, is wrapped around the cross pieces of the trellis, and connected with the chain depending from the derrick. The spread of the derrick is about 25 feet. This vine extends over the trellis, measuring from the trunk of the vine as a centre, north, 32 feet; south, 43 feet; east, 34½ feet; and west, 25½ feet. The measurement is limited to the old wood. New shoots, of the present year, extend beyond the figures above given. The ends of some of the branches at the outer edge of the trellis, are 2 inches, 2½ inches, 3 inches, and 3½ inches in circumference.

Year before last, 1882, this vine bore over three tons of grapes. The weight of the crop of 1883 was not calculated, but was apparently as large as in 1882. It has borne a good crop every year since it was three years old. In the present year it has bloomed out well, and will probably produce a full crop. The vine is of the variety commonly known as the Mission grape. This kind is said to have been brought from Spain by the Mission Fathers, and is the kind from which the famous sherry wine is made. The vine shows no sign of age. It has a smooth, bright bark, is full of sap, and none of the branches are dry and shrivelled in the slightest degree.

The Rabbit Difficulty.

The hardships of the annually recurring rabbit difficulty consists specially in the fact that the hard working, industrious farmer is always made the victim of dilatory action on the part of careless neighbors. The mere grazier may have his profits to some extent depreciated by the ravages of the rabbits among his grass, but to the cultivator rabbit incursions simply mean total destruction of a whole

year's industry. Thus the actual cultivator has to bear the brunt of others shortcomings. Government reserves may be invaded by rabbits, but the living of the officials who are supposed to keep the pest in objection on these areas does not depend upon their activity as in the case with the farmer, consequently Government reserves are found to be rabbit nurseries in the midst of agricultural districts. Commons, and other portions of land which are under the supervision of municipal bodies, may be, as a general rule, included in the same category, and in addition to these there has to be enumerated a large number of the mallee allotment occupiers, who, having obtained their holdings at a nominal rental, under the express understanding that rabbit destruction was to form a chief feature in the covenant entered into with the State, now virtually repudiate their contract by letting the rabbit breed. The weak point in the recently passed Mallee Act is undoubtedly the clause dealing with rabbit extermination. "In consideration of the easy terms upon which this mallee land is granted to you," the Act says to the mallee allotment occupier, "you are compelled to take immediate steps for clearing it from rabbits, and absolute extermination must take place within three years." The spirit of the rabbit clearing clause of the Mallee Act is unquestionably that clearing the pests off, so as not to be a plague to neighbors, should proceed at once, but advantage is taken of the letter of the law where it refers to complete extirpation within three years. Under this clause many mallee occupiers are adopting tactics somewhat analagous to what was known as "shepherding" among diggers in the early gold-mining days of the colony. "Immediate steps" of a perfunctory kind are supposed to be complied with in the killing of say half-a-dozen rabbits per week, upon the mallee lands, from which as breeding nurseries they make descents upon the crops of the cultivating selectors. These farmers have to destroy the pests as a matter of compulsion, the fight being one against absolute ruin. The grazier, however, who regards the Mallee Act as giving him three years to clear his allotment from the pests, contemplates the struggles of his cultivating neighbor with considerable equanamity. "I don't need to hurry myself," he remarks, "until the last few months of my three years, and meanwhile, the more these farming settlers do in the way of killing my rabbits in addition to their own, the less I will have to do when I am compelled to undertake rabbit extermination in earnest." Upon two points all are agreed who have practical experience of the working of the rabbit clearing operations undertaken during the past half-dozen years throughout the colony. These are, first, that rabbit clearing, so far as the land in a settler's own occupation is concerned, is a simple matter; and second, that the trouble invariably arises when the additional task has to be undertaken of killing the rabbits from some adjoining nursery in the shape of the land belonging to a non-clearing neighbor, a municipal common, or a Government reserve. Effective remedial measures can only be found in taking such action as will promote simultaneous rabbit destruction alike on settlers' land and Government and municipal reserves. Additional grants of Government money can only be permanently effectual so far as they are expended in exterminating rabbits from Crown lands, and certainly the Government should not be among those who are "shepherding" at the expense of the farmers. Spending Government funds, however, in clearing the lands of persons who have no right to make their lands breeding grounds from which to overrun the crops of the neighborhood, can only be temporarily effective, while it is as unfair to the general taxpayer as it is to the heavily handicapped tiller of the soil, who is cheerfully willing to keep his own land clear, but is reduced to despair when he finds his crop invaded by daily increasing hordes of rabbits which are raised upon some adjoining reserve or grazing block belonging to a rabbit-breeding neighbor.—*Leader.*

Bee-keeping on the Improved System.

The apiary of Mr. Smith, the horticulturist, near Kyneton, is worthy of note on account of the progress made towards the improved system of bee keeping, which has already been described in these columns as having throughout America quite

displaced the old haphazard plan. Mr. Smith's apiary comprises an average of fifty hives, which are sheltered from the severe cold of the Kyneton climate by having a box-like enclosure, about 4 feet high and 7 feet long, built round every four hives? the latter resting upon pieces of quartering laid upon the ground as sleepers. The roofs of the box enclosures slope towards the rear of the hives, and are arranged upon hinges so that they can be handily raised when access to the hives is required for inspection or any other purpose.

Although Mr. Smith's hives are not so finished in their appearance as the regular Langstroth, which are now so uniformly found throughout the States, yet they comprise the two fundamental principles of the new system, viz., the use of movable frames, and comb foundation. The idea first hit upon about the same time by the American and German bee keepers, Langstroth and Dzeron, respectively, of constructing the hives in movable sections—and from which has sprung all the recent improvements that have reduced modern bee keeping to principles now as much distinguished for regularity and certainty as formerly the occupation was noted for being essentially one of guesswork—was conveyed to Mr. Smith by a book written by Neighbor, an English writer, who gave drawings of a hive constructed upon the Langstroth principle.

Mr. Smith's hives, which have all been made by himself, are of the new square box shape, having a top that lifts off, showing the inside filled with movable frames, each containing its separate square of comb, capable of being lifted out and dropped back again at will just as one would handle panes of glass in a glazier's box. In some of the large apiaries in America, where the number of hives in one establishment runs from 500 to 2000, an ingenius appliance called the extractor is used to empty the combs of their liquid honey by the action of centrifugal force upon the movable frames. Mr. Smith, however, has not adopted the extractor, partly for the reason that he can do better by getting his bees to store their honey in small pound boxes which are in great demand, and which he sells, comb and all, just as they come out of the hive, at an average of about 1s. per lb. In the honey season Mr. Smith places these little 1 lb. boxes, to the number of 26, as "supers," upon the top of the larger frames which comprise the body, or breeding, portion of the hives, and during one exceptionally good season he replaced the boxes in one hive three times, taking over 80 lb. of box money from that particular hive. Figuring 50 hives at 80 lb. of box money per hive, worth 1s. per lb., I submitted to Mr. Smith as being a handsome return, but he deprecated the assumption that he obtained anything like such a result as an average. His annual all-round average would not reach a fourth of that amount. The Kyneton district, while giving in exceptional cases a fair yield, was not, he considered, as famous for heavy produce as for superior quality. Mr. Smith, however, remarked that his apiary had about reached the utmost capacity of his limited area of land, and that with more room he could manage an increased number of hives under the facilities of the new system with little increased trouble to that involved in his present establishment. I was struck with the admission made by Mr. Smith that his bees obtained their chief stores from a timbered range pointed out across the fields, within two miles from the apairy, and, taking into account the large areas of land in the colony almost useless for anything else, but well stocked with timber and scrub, situated in localities more favored than Knyeton as to mildness of climate, the conclusion seemed to be that there are openings for bee culture on a large scale throughout this colony, equal even to those in California, with its instances such as J. S. Harbison, who has sent through to New York, as one consignment, honey and wax amounting to ten car loads of 20,000 lb. each, or 200,000 lb. in all.

In observing what Mr. Smith has done in the way of adapting his apiary to the improved system, even to the extent of making his own movable frame hives, one could not help reflecting upon the ignorance displayed among the Melbourne Patent Office authorities, who have hindered to some extent the progress of bee-keeping in Victoria by granting to certain applicants a patent for the movable comb principle. Not to speak of the general unpatented use of these hives which has during the past 5 years been going on all over America, a fact that the Vic-



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torian authorities ought to have been cognisant of, Mr. Smith himself had been engaged in making his present modifications of Langstroth's hive previous to the date (July, 1882), when the Melbourne patent was granted. A New Zealand bee-keeper, also, Mr. J. Hopkins, had published a full description of the new system of agriculture, in a *Beekeeper's Manual*, containing drawings of Langstroth's hive, during September of the previous year. From Mr. Hopkins, who has established a large apiary near Auckland, on the Langstroth principle, Mr. Smith obtains his supplies of comb foundation, and he informs me that from Mr. Hopkins he contemplates also obtaining some Ligurian queens, with the view of Italianising his stock, Mr. Hopkins having successfully obtained consignments of the Ligurian bee from California.

In the districts surrounding Auckland, the New Zealand bee-keepers are going into the improved system of agriculture, and the formation of a Beekeepers' Association has been found to greatly forward their operations. The Beekeepers' Association, for the contribution of notes of experience upon the part of the members, for mutual advantage, is a feature of American farming, and the establishment of such an association in Victoria would no doubt be promotive of progress in the adoption of the improved bee-keeping system. With such an association also, the complications in connection with the hive patenting difficulty would have been prevented. There is an excellent opening in this colony for the establishment of a large apiary upon the lines of those in the United States. Such would combine honey producing for market with queen breeding, and the manufacture of movable frame hives and comb foundation for the numbers who are anxious to adopt the improved system, but are unable to procure the requisites nearer than Auckland.

Miscellaneous.

Farm rents appear to be coming down in most parts of Scotland. Serious deductions are reported in Perthshire, and the *Dundee Advertiser* gives several instances of large reductions in its own county, such as from £970 to £430, £1446 to £850, £860 to £530, and £600 to £350.

The death is announced in America of the celebrated Jersey cow Coomassie, belonging to Mr. S. M. Burnham. This is a great loss to the breed and to the owner, who last year refused an offer of £4000 for Coomassie, whose butter record had never been equalled.

It is stated that the Clydesdale stallion Cairnbrogie Keir, winner of first prize in his class at Royal Agricultural Society's Show, Shrewsbury, was taken as a yearling to the United States by Colonel Halloway, and gained the Sweepstakes prize at Chicago in 1882. He was brought back to Scotland by the Glasgow Horse Exporting Company, and sold to the Duke of Portland for £1200.

A number of Hereford cattle were purchased at the Liverpool show at long prices for exportation to the United States, Canada, and elsewhere. Heifers, it is stated, which a few years ago would have been thought well sold at 20 guineas, have readily made 100 guineas. During the past few years, Mr. T. Dyke, agent to the Canadian Government at Liverpool, has sent 1000 head of Hereford stud cattle to the Dominion.

The travelling dairy as an educational agency is receiving considerable attention in England. The committee of the Gloucestershire Agricultural Society, determined to aid the efforts of the organisers of the dairy conference that has been recently held in that important dairying district, has arranged with the Dairy Supply Company to equip and exhibit a complete working dairy. The dairy operations will be explained by Mr. W. W. Chilton, who lectured throughout Ireland for the Royal Agricultural Society of that country with what is so generally known as Canon Bagot's Travelling Dairy, and whose lectures have been followed by such good results in enhancing the value of the dairy products of Ireland.

ACTS OF PARLIAMENT.

An Act to Regulate the Fencing of Land in Queensland.

25 VICTORIÆ, No. 12.

[6th August, 1861.

Preamble.

WHEREAS it is expedient to amend the law relating to the erection and upholding of fences dividing lands belonging to different owners Be it therefore enacted by the Queen's Most Excellent Majesty by and with the advice of the Legislative Council and Legislative Assembly of Queensland in Parliament assembled and by the authority of the same as follows—

Act of New South Wales 9 Geo. IV. No. 12 Repealed.

1. That from and after the commencement of this Act an Act of the Governor and Legislative Council of New South Wales passed in the ninth year of the reign of His late Majesty King George the Fourth numbered twelve and intituled "*An Act to Regulate the Dividing Fences of Adjoining Lands*" shall be and the same is hereby repealed Provided that all proceedings commenced had taken or done before the passing of this Act shall be continued and completed in like manner and have the same force and effect as if this Act had not been passed.

Half the value of existing fences to be paid for by adjoining proprietors.

2. It shall be lawful for the owner of any land who shall before the passing of this Act have erected a fence dividing such land from land adjoining thereto his heirs and assigns to demand and recover of and from the owner or occupier of such adjoining land half the value of such dividing fence.

Occupiers of adjoining land to assist in making dividing fence.

3. The owner of any land not separated by a dividing fence from any adjoining land may serve a notice as hereinafter mentioned upon the occupier or if there be no occupier then upon the owner or his attorney or agent of such adjoining land requiring him to assist him or contribute to the erection of a dividing fence in equal proportions and if such occupier or owner or his attorney or agent shall refuse or neglect in the space of three months from the service of such notice to assist in or contribute to the making or having commenced shall not use due diligence in completing such fence it shall be lawful for the person serving such notice as aforesaid to make and complete such fence and to demand and receive from such other occupier or owner half the cost thereof.

Half the expense of dividing fence may be recovered from the purchaser of Crown land.

4. The owner of land who shall have made or who shall hereafter make a fence dividing such land from adjoining unalienated land of the Crown may demand and recover from the owner or occupier of such Crown land when alienated within a period of six months after such alienation half the value of the said dividing fence.

Adjoining Occupiers to keep dividing fence in repair.

5. When any dividing fence made or to be made shall be out of repair or become insufficient the occupiers of land on either side thereof shall be liable to the costs of repairing such fence in equal proportions,

Occupiers to keep dividing fence in repair.

6. The occupier of any land separated from any adjoining land by a dividing fence may serve a notice as hereinafter mentioned upon the occupier and if there be no occupier then upon the owner of such adjoining land requiring him to assist in or contribute to the repairing of such dividing fence in equal proportions and if such occupier or owner shall refuse or neglect for the space of three months after the service of such notice to assist in or contribute to the repairing of such dividing fence it shall be lawful for such occupier to repair such fence and to demand and recover of and from such other occupier or owner half the cost thereof Provided that if any dividing fence or any portion thereof shall be destroyed by accident the occupier of land on either side may immediately repair the same without any notice and shall be entitled to recover half the expense of so doing from the occupier or owner of the adjoining land Provided always that in case such dividing fence shall have been destroyed by fire or by the falling of any tree or trees the owner or occupier through whose neglect such fire shall have originated or such tree or trees shall have fallen shall be the party bound to repair the entire of the fence so damaged as aforesaid.

Persons liable for contribution for fencing and repair.

7. The occupier of the adjoining land shall be the person liable in the first instance to contribute to the erection of a dividing fence but it shall be lawful for such occupier to deduct all expenses incurred in erecting the same from any rent due or thereafter to become due from such occupier to the owner of such land but the occupier shall in all cases be the person liable to contribute to the erection of repairs of any dividing fence and when such adjoining land is not in the occupation of any person the owner of such land shall be the person liable to contribute as aforesaid.

Act not to interfere with existing agreements.

8. Nothing in this Act contained shall be deemed or taken to avoid or affect any covenant contract or agreement made or hereafter to be made relative to fencing between any landlord or tenant.

Act not to apply to unalienated Crown lands.

9. This Act shall not apply to any unalienatad Crown lands nor shall the Crown the Governor the Board of Lands and Works nor any public officer appointed by the Governor or by the Governor in Council for the administration management or control of the Crown lands or public works or who may by virtue of his office however styled have any such management or control be liable under the authority of this Act to make any contribution towards the erection or repair of any boundary fence between the land of any owner or occupier and any public land.

Mode of recovering cost of fencing.

10. All sums of money recoverable under this Act may be sued for and recovered in a summary manner before any two or more justices.

How notice is to be given.

11. Where any notice is required by this Act to be given it shall be in writing and shall be served personally on the person to whom it is addressed or his attorney or agent or left with some adult person at his or her last known place of residence except when any owner shall be unknown or shall be absent from the colony of Queensland without any known attorney or agent then in either of such cases the notice shall be inserted twice a week for two consecutive weeks in some newspaper published in Brisbane and once a week for two consecutive weeks in some newspaper published nearest to the land referred to if there be a newspaper published nearer to such land than Brisbane and the production of such newspapers shall be proof of the due service of such notice.

Agreements as to fencing to be registered with the clerk of petty sessions and may be given in evidence.

12. The owners or occupiers of any adjoining lands may agree between themselves as to what portion or part each shall erect and keep in repair or keep in repair only or erect only and all such agreements shall be in writing and shall be witnessed by the clerk of the nearest court of petty sessions a copy of which agreement shall be lodged in the office of such petty sessions and certified by such clerk as being a true copy which copy may be given in evidence upon any case arising in regard to the land and fence referred to therein and every provision of this Act shall equally apply to any such dividing fence so far as they can be made applicable excepting that when any owner erects or repairs under the provisions of this Act any portion of the dividing fence which under any such agreement the owner of the land adjoining should have erected or repaired the whole amount of the cost thereof instead of half shall be recovered from the owner or occupier failing or neglecting to erect or repair such dividing fence according to the provisions of this Act.

Points upon which justices may decide.

13. If any dispute or difference shall occur between the owners or occupiers of any adjoining lands respecting the following matters viz.—

1. The sufficiency or otherwise of any river or other natural boundary instead of a fence
2. What portion of any fence shall be erected or repaired by each owner
3. The necessity for any dividing fence to be repaired
4. Whether due diligence has been used to complete the erection or repair of any fence after it has been commenced
5. The description and sufficiency of any fence erected or to be erected
6. The sufficiency or otherwise of any excuse for not using due diligence in the completion of the erection of any fence or repairs after having commenced the same

Justices to whom power to inquire into the matter in dispute their decision to be final

it shall be competent for either party to apply to the court of petty sessions nearest the place where the fence in question exists or is about to be erected and two or more of the justices usually attending such petty sessions shall inquire into the matter thus brought before them and may summon witnesses and examine them upon oath or by view or otherwise take the best means of informing themselves upon the merits of the case at issue and shall give judgment thereon with or without costs to either party as they may see fit and the decision of such justices shall be final and conclusive.

No judgment to be given for a larger sum than the cost of a three-railed fence in country or four-railed or paling fence in town.

14. In no case shall a judgment be given under any of the provisions of this Act which will involve an expense in the erection of any fence exceeding in the case of country and suburban lots the fair and usual price charged for the erection of a three-railed fence and in town allotments a four-railed or paling fence and in all cases where contribution shall be required for any existing fence the amount to be recovered shall have reference to the actual value and state of any such fence at the time such sum is sought to be recovered and not to the original cost of the erection of such fence.

Money adjudged if not paid within one month may be levied by distress and sale of goods.

15. All sums of money adjudged by any court of petty sessions to be paid by any party pursuant to this Act for erecting or repairing any fence if not paid within one calendar month after such adjudication may be recovered under a warrant (as in schedule to this Act annexed) signed by the said magistrates directed to any constable or sheriff's bailiff to levy the same by distress and sale of the goods and

chattels of said party so ordered to pay said sum of money together with all costs and charges attending the same Provided always that in case the party so adjudged to pay shall not have sufficient goods and chattels out of which such sum so ordered to be paid may be levied such constable or sheriff's officer shall certify the same under his hand on the back of such warrant and the party in whose favor such order shall have been made shall be entitled to register the same in the office for registering deeds in Queensland on payment of a sum of two shillings and sixpence and the amount of such order together with the sum of eight per cent. per annum till paid shall be thenceforth a charge on the fee of said land of the party making default.

Short title.

16. This Act may be quoted and referred to as "*The Fencing Act of* 1861."

SCHEDULE.

Whereas a sum of was on the day of adjudged by us to be paid by to towards the cost of a fence dividing their respective lands and whereas the said sum of money has not been paid pursuant to our said adjudication We do hereby order and direct that if the said sum of be not paid forthwith that the same be levied by distress and sale of the goods and chattels of the said together with the costs and charges of said distress and sale.

Given under our hands and seals this day of

The Impounding Act Amendment Act of 1879.

[Assented to 9th July, 1879.]

Whereas it is expedient to further amend "The Impounding Act of 1863." Be it therefore enacted by the Queen's Most Excellent Majesty by and with the advice and consent of the Legislative Council and Legislative Assembly of Queensland in Parliament assembled and by the authority of the same as follows—

1. This Act shall be read and construed with and be deemed to be part of and incorporated with the Acts twenty-seven Victoria number twenty-two twenty-nine Victoria number sixteen and thirty-one Victoria number eight respectively.

2. From and after the passing of this Act all Inspectors of Brands appointed under "The Brands Act of 1872" shall be Inspectors of Pounds and they are hereby empowered at any time to inspect all stock impounded and all books or other documents kept by any poundkeeper in connection with any pound and any poundkeeper hindering or impeding any Inspector in the execution of this duty shall incur a penalty not exceeding ten pounds.

3. When any horses or cattle are impounded the brands of which are illegible or indistinct the poundkeeper shall cause all such brands to be clipped or otherwise denuded of hair and a correct diagram or *fac simile* of them to be entered in the pound book.

4. When practicable all notices of impounding as required by section twenty-one of "The Impounding Act of 1863" and section twenty-three of "The Brands Act of 1872" shall be sent by telegram the cost whereof shall be a charge on the animals in respect of which it is incurred.

5. Any poundkeeper failing to comply with any of the requirements of the two next preceding sections hereof shall incur a penalty not exceeding ten pounds.

6. In any case in which any question shall arise as to the sufficiency of any fence with respect to cattle horses or sheep no fence over or through which cattle horses or sheep respectively can pass without leaping or breaking the fence shall be held

to be a "sufficient fence" within the meaning of that term as used in "The Impounding Act of 1863."

7. So much of the fourth section of the Act thirty-one Victoria chapter eight entitled "An Act to Amend 'The Impounding Act of 1863 Amendment Act'" as provides that one-half of all moneys which may be received at any public pound for the driving or leading of any animals impounded from off unenclosed lands shall be paid to the proprietor impounding such animals for his own use shall be and the same is hereby repealed.

The whole of all moneys so received for the driving or leading of any animals impounded from unenclosed lands other than entire horses or bulls shall hereafter be paid on the last day of every month to the treasurer or other authorised officer of the public hospital nearest to the public pound at which such moneys shall have been received and every poundkeeper shall forward monthly to the office of the Colonial Secretary the receipt of such treasurer or other authorised officer as aforesaid for the moneys so paid to him.

8. This Act may be cited as "The Impounding Act Amendment Act of 1876."

An Act to declare the Standard Weight of a Bushel of Maize, Wheat, Barley, and Oats.

80 VICTORIA, No. 18.

[22nd October, 1866.

Preamble.

Whereas there is great uncertainty and variation with regard to the weight of a bushel of maize wheat barley and oats respectively and whereas such uncertainty and variation tends greatly to encourage the commission of frauds in contracts bargains sales and dealings for such agricultural produce and whereas it is expedient to make the weight of a bushel of such produce in all contracts bargains sales and dealings uniform Be it therefore enacted by the Queen's Most Excellent Majesty by and with the advice and consent of the Legislative Council and Legislative Assembly of Queensland in Parliament assembled and by the authority of the same as follows—

Maize wheat barley and oats to be sold by weight and not by measure.

1. All maize wheat barley and oats of every description shall be sold by the bushel of standard weight and not by measure and every person who shall sell any maize wheat barley or oats of any description by measure and not by weight shall on summary conviction before two justices of the peace be liable to a penalty not exceeding five pounds for every such sale.

Proviso.

Provided that nothing in this Act contained shall be deemed to refer to the sale of growing crops or loads of unthreshed grain nor to have the effect of repealing any portion of 27 Victoria number three "The Lien on Crops Act of 1863" or to interfere in any way with the provisions thereof.

Contracts to be made by bushel consisting of stated weight.

2. Any quantity of maize wheat barley or oats sold delivered or agreed to be sold or delivered shall be estimated by the number of pounds standard weight avoirdupois to the bushel set opposite to the names of the several articles mentioned in the schedule to this Act annexed and any contract bargain sale or dealing for any such agricultural produce made by measure and not by weight shall be wholly null and void.

Acts not to apply to contracts already made.

3. Nothing herein contained shall be held to appiy to any contract bargain sale

or dealing for any such agricultural produce as aforesaid made and entered into before the coming into operation of this Act.

Recovery of Penalties.

4. Every penalty for any offence against this Act may be enforced and recovered in a summary way before any two justices of the peace and in case of non-payment thereof shall be levied by distress and sale of the offender's goods and chattels and on failure of distress shall be enforced in manner provided by the Act eleventh and twelfth Victoria chapter forty-three as adopted by the fourteenth Victoria number forty-three and by any Acts amending the same.

Repeal of so much of 16 Vic. No. 34 as inconsistent with this Act.

5. So much of the sixteenth Victoria number thirty-four as is inconsistent with this Act is hereby repealed.

Commencement of Act.

6. This Act shall commence and take effect on the first day of December one thousand eight hundred and sixty-six and shall be styled and may be cited as "The Standard Weight for Agricultural Produce Act for 1866."

SCHEDULE.

Standard Weight of a bushel of maize wheat barley and oats.

Maize	56lbs.	to the bushel
Wheat	60lbs.	„
Barley	48lbs.	„
Oats	40lbs.	„

Native Birds' Protection Act.

The following are the Close Seasons proclaimed under "The Native Birds' Protection Act" :—

WINTER BREEDERS.

Emus—Close season, February the 1st to October 31st.

AUTUMN BREEDERS.

Ducks and Geese—Close Season, February the 1st to June the 30th.

AUTUMN AND WINTER BREEDERS.

Black Swans—Close season, February the 1st to June the 30th.

SPRING AND AUTUMN BREEDERS.

Native Companions, Cranes, Bustards or Plain Turkeys, Ibis and Spoonbills, Herons and Bitterns, Curlews, Plovers and Dottrells, Pheasants, Rails, Quails, Pigeons and Doves, Lyre Birds and Scrub Turkeys (Talegalla and Megapodisus)—Close season, August the 1st to October the 31st, and February the 1st to April the 30th.

USEFUL AND ORNAMENTAL—SPRING AND AUTUMN BREEDERS.

Kingfisher, Cuckoos, Laughing Jackass, Bower Birds (regent, satin, and others), Rifle Birds, Magpies, Owls, Night Jars, Finches, Larks, Magpie Larks, Woodpeckers, and Water Rails—Close Season, August 1st to October 31st, and February 1st to April 30th.

MISCELLANEOUS INFORMATION.

Directions for Making a Will.

To avoid the evils and expense of intestacy (death without a Will), the making of a Will while the mind is clear and unfettered by bodily pain is strongly urged. The accomplishing this important duty will not hasten death one instant.

Where possible, the services of a solicitor are advisable; but if the undermentioned instructions are followed carefully, particularly as regards the proper witnessing of the signatures, and the avoidance of alterations, or, when they are made, taking care to have them properly initialled, there should be little trouble.

A will cannot be made in language too simple or concise; it must be written with ink, on paper or parchment, and, if contained on one sheet, must be signed at the end by the Testator, in the presence of two or more witnesses; and, if written on more than one sheet, the Testator and witnesses must sign each sheet.

The following form may suffice as a general guide :—

WILL.

This is the last Will and Testament of me, *John Brown, of Drayton, near Toowoomba, in the Colony of Queensland, Gentleman*, after the payment of all my just debts, funeral and other expenses, I give, devise, and bequeath unto (1) And I hereby appoint (2) Executor of this my Will. In Witness whereof I have hereunto set my hand this (3) day of in the year of our Lord One Thousand Eight Hundred and

Signed by the said *John Brown*, the Testator, and by him declared to be his last Will and Testament, in the presence of us, present at the same time, who, in his presence, at his request, and all in the presence of each other, have hereunto subscribed our names as witnesses. } Signed..... (4)

(1) Here give the names of persons to whom the property is to be left.
(2) Here mention the name of Executor in full.
(3) Fill in the date.
(4) Name to be signed.

A CODICIL TO A WILL

Is to be made with the same regulations as the Will itself, and may be written thus :—

This is a Codicil to my last Will and Testament, bearing date the day of in the year of our Lord One Thousand Eight Hundred and , and I direct it may be taken as a part thereof. I give, devise, and bequeath, &c. In witness whereof I have hereunto set my hand this day of in the year of our Lord One Thousand Eight Hundred and—

WHERE TESTATOR IS UNABLE TO WRITE.

Signed by the said A.B., the Testator (by making his mark thereto, he having

declared to us that the above Will has been read over to him by Mr. C. D., of Toowoomba, solicitor, and that he had a perfect knowledge of its contents), published and declared, &c., &c.

Obliterations or alterations of any sort in a Will ought, if possible, to be avoided; when of necessity made, they must be signed by the Testator and Witnesses in the margin, or as near to the alteration as possible.

Marriage after making a Will renders the Will void. If a witness is interested in the Will, the claim to such interest becomes forfeited.

If a person wishes to dispose of all his property in one gift, the words "all my real and personal estate" may be used.

A witness need not know the contents of a Will; if desired, it may be so folded as to prevent any other than the signatures being read.

Personal property left without a Will is devisable as under:—If the deceased should leave Children and no Widow, the whole property is to be divided equally among the Children. If he leave a Widow and Child or Children, the former is entitled to one-third, and the latter to the remaining two-thirds. If he leaves a Widow and no Child, the former is entitled to half, and the next of kin to the remainder, as follows —A Father, the whole amount. If no Father or Mother, Brothers or Sisters, or their issue, equal portions. If none, Uncles, Aunts, Nephews, and Nieces, equal portions.

[The above is the law of England. For the law of Queensland since the 1st of July, 1878, see new Intestacy Act.]

Treatment of Snake Bites.

The following plain and simple directions for the successful treatment of Snake-bites should be borne in mind by everyone. The great point is, of course, immediate excision and a copious flow of blood from the wound. Stimulants are valuable in all cases. If excision has been neglected, then much depends on giving large doses of stimulants, the best of which is the strongest Liquor Ammonia. The following directions must be carefully attended to:—

Immediately suck the wound well for ten or fifteen minutes, and tie a tape or string tightly round as near as possible to the wound, and between it and the heart. (N.B.—Sucking is perfectly sure, unless there be scratches or cuts on the lips or tongue.)

Take hold of the bitten part, and, with a sharp knife, cut out a piece of flesh not larger than a sixpence, or else cut open the bitten part freely, and squeeze out as much blood as possible; but, in either case, encourage the bleeding by bathing the wound with warm water.

After the wound has bled freely, apply a little Liquor Ammonia to the wound with cotton wool or soft rag, and apply a poultice of powdered ipecacuanha if procurable.

The medicine must now be quickly given, internally, in doses according to the bitten person's age, as follows:—

To a grown-up person, 35 drops strongest ammonia, in rather more than a wineglassful of water, or spirits and water.

From 12 to 15 years old, 20 to 26 drops, in 3½ tablespoonfuls of water, spirits and water.

From 8 to 12 years old, 15 to 20 drops, in 3 tablespoonfuls of water, or spirits and water.

From 4 to 8 years old, 10 to 15 drops, in 2½ tablespoonfuls of water, or spirits and water.

Infants up to 4 years, 3 to 10 drops, in two tablespoonfuls of water, or spirits and water.

The patient must, on no account, be allowed to sleep until out of danger. Walk him about gently in the fresh air, and keep up his spirits with cheerful encouragement of success by those around him.

If the sick person's head has become deranged or heavy, the dose must be given every twelve minutes, until the head becomes well; and, after that, small doses must be given every four hours until all the bad symptoms disappear.

If the bite be given by a whip-snake, or one that kills quickly, the doses must be larger, and they must be given more frequently, until the patient gets better.

But if the bite be given by a carpet, diamond, or some slow-killing snake, then about 20 drops must be given three times a day to a grown-up person, but this must be increased if the bad effects of the poison get worse.

If the bitten person be just on the point of death, this medicine should always be given, as it has frequently cured people even in this state.

When the patient has lock-jaw from the effects of the poison, or when his head is very bad, it should be held up, and the bottle placed close under his nose for him to smell.

When the medicine has been often used, the strength of the remainder becomes less; therefore, more drops should be taken. This must not be forgotten.

The bite of the Centipede, Tarantula, Scorpian, &c., may be cured in a few minutes by the external application of the Liquor Ammonia; and, if necessary, it must also be given internally, as above directed.

All animals may be treated as above directed, but the dose must be proportioned to the size of the beast; for instance, a full-grown bullock, cow, or horse will require a good tablespoonful of Liquor Ammonia, mixed with a pint of oil at least.

Numbers of lives have been saved by the injection of the ammonia into the principal vein of the arm by means of a subcutaneous syringe, one of which should be in the possession of every station, homestead, and family in each district of the colony, as they can now be had at a reasonable price.

Victorian Humane Society.

Directions for the treatment of

SNAKE BITE.

1st. Tie a ligature immediately above the bite, between it and the heart.

2nd. Cut the bitten part out round the fang wounds, thus (:) a quarter of an inch deep. Let this wound be sucked freely by persons who have no wounds, sores, or cracks in their mouth.

3rd. If ammonia is available, give it mixed with water, every half-hour, as long as depression exists, in the following relative doses:—Two drops to an infant and fifteen drops to an adult, regulating the dose according to age in the above proportions. If ammonia is not available, give any other spirit; half a teaspoonful to a child, and a teaspoonful to an adult, mixed with three parts of water.

SUNSTROKE.

Sunstroke is caused by over-heating the blood. It is not necessary to be exposed to the direct rays of the sun to have sunstroke. An attack may come on during the night.

To prevent sunstroke, the body should be loosely clothed, and the head and back of the neck protected with some white material. The diet should be simple, and too much animal food should not be eaten during the hot weather, and all alcoholic drinks should be avoided.

When sunstroke has occurred, lay the patient in the coolest place procurable,

remove his clothing, and douche him all over, but especially over head and spine with cold water. The bowels should be well moved with an enema if procurable.

NOTE.—This treatment must be continued until consciousness returns and fever abates.

CHOKING.

When the food becomes impacted in the throat so as to prevent breathing, it is almost always in the mouth of the windpipe—the first opening in the throat immediately behind the tongue. In these cases the mouth should be opened to the widest extent, and, in the case of children, keep open by inserting a piece of wood between the front teeth, sufficiently thick to prevent biting. The two forefingers of any person should then be introduced, one into each side of the mouth, and pushed over the tongue until they come into contact with the substance causing the obstruction. The points of the finger or fingers should then be got under it, and the substance extracted. It will assist the operation if the tongue is grasped by another person in the folds of a towel, and held out of the mouth as far as possible. There is nothing to prevent any intelligent person adopting this simple expedient, the mouth of the windpipe being much more easily reached than is generally supposed.

TO ARREST BLEEDING.

IN THE ARM.—Take a piece of wood, the size of a wine-bottle cork ; wind a few pieces of rag round it, and apply to the centre of the inner side of the arm above the elbow joint, where the artery may be felt beating.

IN THE THIGH.—Prepare a pad as before directed, but about the size of a man's wrist, and apply to the middle of the front part of the thigh in a line with the crutch, where the artery may be felt beating.

In each case the pad must have a stout bandage or handkerchief passed two or three times over it and round the limb ; a small stick, about 5 inches long and the thickness of a finger, should be placed under the bandage outside the limb, and opposite the pad ; by means of this stick the bandage should be twisted till the artery can no longer be felt beating below the pad.

FAINTING FROM HEAT OR OTHER CAUSES.

When persons are found insensible, with a pale face and lips and a weak pulse, *they should be laid flat on the back*, water should be dashed on the face, smelling salts or pepper applied to the nose, *and, as soon as they can swallow, small quantities of wine or spirits and water should be given.*

APOPLEXY.

When persons are found insensible, with livid face and lips, the veins of the head and neck distended, or the eyes protuding, and great efforts are made to breathe, *they should be propped up in a sitting posture*, the neck and shoulders should be stripped of clothes, and the head kept cool. *Stimulants should be avoided.*

It must be borne in mind, however, that these, and all other suggestions with reference to the saving of life, are intended only for observance IN THE ABSENCE OF A MEDICAL MAN, who, on his arrival, will be expected to act on his own responsibility.

Donations and Annual Subscriptions are earnestly solicited, and will be thankfully received by the Secretary, at the Office of the Society, 78 Collins Street West, Melbourne.

By order of the Court of Directors,

JOHN WILKS, President.

How to Keep Typhoid Fever out of Houses.

From a summary of facts presented at a meeting of the National Health Society, 44, Berners-street, Oxford-street, W., on June 13th, 1872 :—

FACTS.

Sewer Gas, while escaping into a house, will, under certain circumstances, produce Typhoid Fever, and will, in all cases create an unwholesome atmosphere causing feeble health, diarrhœa, dispepsia, &c., in those who stay much indoors.

Tpphoid Fever poison enters houses through openings into sewers or cesspools, or through foul-drinking water.

The pipes through which Typhoid Fever can enter are the discharge and waste pipes of each sink, water-closet, and bath ; or the overflow pipes of the water cisterns.

PRACTICAL RULES.

1. All discharge pipes should be thoroughly trapped.
2. If overflow pipes of sinks, bath, &c., open into discharge pipes, they must enter *above* the trap.
3. The connection of the house-drain with the street sewer should always be trapped, and if possible disconnected from the sewer by means of an open trap.
4. Every water-closet pipe should be ventilated into the open air from below the trap of the closet, but the ventilator must not open near a window.
5. The waste-pipe of cistern should in any case, without any exception, be carried direct into the open air.
6. Rain-water pipes should not be connected with the sewers, but should end in the open air, over or near a gully trap ; the same remark holds good of sink pipes, wherever practicable.
7. Thus, if possible, no pipe but the discharge pipe of the closet should be connected with the sewer. Even the soil pipe can be disconnected when it passes into the open air, in a back yard for instance, and provided there is a sufficient fall to clear a syphon on the sewer or cesspool side of the disconnection.

HINTS.

If you do not know a careful plumber, who can ascertain that the above arrangements exist in your home, ask the Health Officer of your district to recommend one to you.

Unless you are positive that there is no possibility of the entrance of sewer gas into your house, you must keep open a sufficient number of windows, day and night, in all seasons, to secure ventilation.

Every householder, whether rich or poor, should give personal attention to this matter. Health is too important a thing to be entrusted to subordinates.

N.B.—A trap is, in effect, whatever be its form, a bend in the pipe that will hold water.

ADDITIONAL DIRECTIONS BY ONE OF THE BEST MEDICAL MEN IN ENGLAND.

The following directions, mostly drawn up by Dr. W. Budd, should in all cases be carried into effect :—

1. The room should be cleared of all needless woolen or other draperies which might possibly serve to harbor the poison.
2. A basin charged with Condy's Fluid or solution of permanganate of potass, or some other convenient disinfectant, should be kept constantly on the bed for the patient to spit into.
3. A large vessel containing water impregnated with parmanganate of potass, or with Condy's Fluid, should always stand in the room for the reception of all bed and body linen immediately on its removal from the person of the patient. MOST STRICTLY OBSERVED.

4. Pockethandkerchiefs should not be used, and small pieces of rag employed instead of wiping the nose and mouth. Each piece, after being once used, should be immediately burnt.
5. As the hands of nurses of necessity become frequently soiled by the secretions, a good supply of towels and two basins—one containing water with Condy's Fluid or permanganate of potass, and another carbolic soap and water—should be always at hand for the immediate removal of the taint.
6. All glasses, cups, or other vessels, brushes, towels, used by or about the patient, should be scrupulously cleaned and disinfected before being used by others.
7. The discharges from the bowels and kidneys should be received on their very issue from the body into vessels charged with disinfectants. MOST STRICTLY OBSERVED.

By these measures the greater part of the germs which are thrown off by internal surfaces may be robbed of their power to propagate the disease.

Prevention of Infectious Disease.

The New South Wales Board of Health has issued cards containing the following directions for preventing the spread of infectious diseases :—

GENERAL DIRECTIONS.

When smallpox, cholera, diptheria, measles, typhoid or scarlet fever has broken out in a house, the first thought should be to prevent its spread.

1. Separate the sick, without delay, from the rest of the household by removal where possible, or by complete isolation at the top of the house, with a sheet well wetted with disinfectant hung outside the bedroom door.
2. The room selected should be light and airy, and should have a fireplace.
3. Remove at once all furniture that can be spared, and anything that may harbor dust, dirt, or infection.
4. Give strict orders that no communication be held with the sick-room, except through the nurse or some authorised person who has had the disease.
5. Examine house-drains and water-closets, sinks, dust-bins, and any possible sources of nuisance ; remedy defects, and disinfect freely. In times of epidemic the sewers should be disinfected.
6. Look to sources of water-supply, house cisterns, water-butts, pumps, &c., for impurities and contamination by sewage. Water which is clear and pleasant to the taste may still be charged with sewer poison.
7. Children living in an infected house should not attend schools or visit other houses.
8. Persons recovering from scarlatina should on no account be allowed to mix with their fellows until several baths have been taken, and the peeling is completed.
9. The bodies of persons who have died of fever are infectious, and should be carefully isolated. They should be buried with the least possible delay.

In the sick-room nothing can replace fresh air, light, and cleanliness. Scents are useless. Remove all superfluous furniture, carpet, curtains, hangings, &c., set everything in order and clean up. If the room is not isolated, hang a sheet before the door outside, and keep well wetted three or four times daily with Condy's fluid or carbolic acid. Avoid stuff dresses. Keep within reach a basin with Condy's fluid to spit into ; and where there is no fire to burn them, a large basin to receive the squares of rag used in place of handkerchiefs, also some disinfectants for the utensils.

Disinfectants are Poisons.—Bottles containing them must be put away, and not allowed to stand with ordinary medicine bottles. Disinfect and remove as soon as possible all discharges from the body of the sick. Keep at hand a tubor pan with

GROOM'S DARLING DOWNS BOOK ALMANAC

TOOWOOMBA, QLD

CONTINUED

disinfectant for receiving soiled linen. Pour disinfectant freely down sinks and water-closets. In scarlatina, oil the body when the skin is peeling, twice daily, and use warm baths with soap. When sickness is come to an end, disinfect the room and all that has been in contact with the invalid.

DISINFECTANTS.

Fresh Air.—The best and cheapest. To be got by open windows and a fire.

Hot Air.—230° to 300° Fah. Wearing apparel, bedding, &c., which cannot be washed, to be well opened and exposed to this heat for at least an hour.

Hot Water.—To be used freely with soap. Linen suspected of infection should be boiled when at wash.

Carbolic Acid.—Poison. A wineglassful well mixed with a pint and a half of warm water for use in night stools, sinks, w.c., or for wetting a sheet to hang in the doorway. A wineglassful to one and a half pint of water for washing walls, furniture, &c. Carbolic Acid Soap: For the hands. M'Dougall's Powder: A combination of sulphate of magnesia and tar acid.

Chloride of Lime.—Must be kept dry. 1lb. to a gallon of water for utensils, sinks, w.c., drains, &c. 1oz. to a gallon of water for linen, which must not be left long in the solution before being wrung out in fresh water, as it is corrosive; 2oz. to a gallon for washing furniture, &c., but it is apt to leave dampness.

Chlorine Gas.—Poisonous and irritating to the lungs when in excess. For an unoccupied room. Close fireplace, windows, &c., as directed under sulphurous acid gas. Pour over a quarter of a pound of black oxide of manganese in a dish, placed high, half-a-pint of muriatic acid (spirit of salt), and leave for six hours. It bleaches, and is apt to make white-limed walls sweat; useful for cabs.

Condy's Fluid.—A teaspoonful to a pint, or a wineglassful to a gallon of water, for utensils, sinks, floors, &c., for gargling, washing the hands, for baths, for adding to drinking water, and for linen, which should be well soaked and then wrung out in clean water; if allowed to stand for a very few minutes in solution of this strength it is discolored. To remove stain, steep, before drying, in water containing salts of sorrel, 1 oz. to the gallon. When the pink color is lost the fluid is inert. The solution useful for vaporising in an unoccupied room.

Green Copperas (Sulphate of Iron).—1lb. thoroughly dissolved in a gallon of water, for drains, &c. A teacupful of this solution should be poured into the utensil before each time of using, and half-a-pint down the w.c. after each visit.

Sulphurous Acid Gas.—Poison. For unoccupied rooms. When windows and fireplaces have been securely fastened with paper and paste, break from half-a-pound to a pound of brimstone into small pieces, mix with some live coals in a pipkin or on a saucepan lid, supported over a bucket of water by a pair of tongs, close up the door, and leave for five or six hours. Clothing should be spread out on ropes, &c. It bleaches, and is apt to burn into sulphuric acid, which renders clothing damp and rotten.

Other Disinfectants.—Charcoal, dry earth, quick lime, chloralum, perchloride of iron, chloride of zinc (Sir W. Burnett's fluid, a wineglassful to two and a-half quarts of water for general use—Poison); chloride of soda, a teaspoonful to a pint for soaking linen; chloride of potass (Eau de Javelle).

HOW TO USE THEM.

For basin to spit into, Condy's fluid; to receive dirty rags, &c., Condy's fluid or chloride of lime, if they cannot be burned.

For gargling, washing, &c., and personal use, Condy's fluid; also, for vaporising to cleanse and freshen the air; not poisonous when diluted; carbolic toilet soap for the hands.

For impure drinking water boil or filter through charcoal, or add solution of Condy's fluid until it retains a faint pink color.

For utensil or bedpen, green copperas or chloride of lime, or carbolic acid, to be added on each occasion before using them.

For w.c., sinks, &c., chloride of lime, or carbolic acid, or green copperas, some to be poured down whenever used, and an extra gallon occasionally.

For cleansing foul air in occupied room, fresh air and Condy's fluid (vaporised).

For linen, soak well in chloride of lime, or Condy's fluid, or in chloride of soda, but do not leave long before transferring to clean, and, if possible, boiling water.

For woollen clothes, bedding, &c., hot air. Burn useless and inexpensive articles which can be spared.

For unoccupied rooms, sulphuric acid gas or chlorine gas, followed by thorough scrubbing with soap and water. White liming.

For cabs, chlorine gas or sulphurous acid gas.

For washing furniture, floors, &c., Condy's fluid or chloride of lime, or carbolic acid. Soap and water.

For a decomposing body, sprinkle with M'Dougall's powder, or pour Sir W. Burnett's fluid over before closing the coffin.

For offensive heaps of refuse which cannot be removed, cover two or three inches deep with charcoal, quicklime, or dry earth.

For offensive drains, ditches, &c., chloride of lime (1lb. disinfects 1000 gallons of running sewage), or chloride of lime, or perchloride of iron.

N.B.—Carbolic acid and sulphurous acid gas go well together, but should not be used with other disinfectants, such as Condy, chlorine, and the chlorides.

In England, under the Sanitary Act, 1866, penalties are recoverable—If a person wilfully, and without proper precautions, exposes himself or others in public when suffering from dangerous infectious disease. If a person enters a public conveyance while suffering from infectious disease, without first informing the owner or driver of the fact. If an owner or driver of a public conveyance does not at once provide for the disinfection of his conveyance, after it has to his knowledge conveyed an infected person. If a person without previously disinfecting them, gives, lends, sells, exposes, or transmits (except for disinfection) any clothes, bedding, &c., which have been exposed to infection. If a person knowingly lets any house or room in which a person suffering from infectious disease has been, without having thoroughly disinfected it to the satisfaction of a qualified medical practitioner, as testified by a certificate signed by him.

Agreement between Landlord and Tenant.

Memorandum of an Agreement made and entered into this day of 1885 between on the one part and of the other part as follws :—

That the said agree to Let and the said to take all that messuage or tenement (with the garden and appurtenances thereto) situate at [together with all the furniture fixtures and other things mentioned and comprised in the schedule hereunto written*] for the space of to be computed from the day of 1885 at the rent of payable the first payment to be made on the day of next ensuing the date hereof.

And it is further agreed by and between the said parties that each party shall be at liberty to determine the said tenancy on giving to the other notice in writing.

And it is further agreed that the tenant or landlord (as the case may be) shall pay all [Municipal or Divisional Board] taxes and water rates.

And the said agrees that in the determination of the tenancy

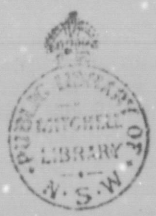
[* Here is to follow the Inventory or List of Articles referred to above.]

he will deliver up the said dwelling-house (together with all the fixtures and furniture as aforesaid) in as good a condition as the same now are, reasonable wear and tear thereof excepted, and shall and will replace any of the crockery and china or other utensils that shall be broken or otherwise damaged.

In witness, &c.

To Ascertain the Weight of Cattle.

Measure the girt close behind the shoulder, and the length from the fore part of the shoulder blade along the back to the bone at the tail, which is in a vertical line with the buttock, both in feet. Multiply the square of the girt expressed in feet, by five times the length, and divide the product by 21; the quotient is the weight, nearly, of the four quarters, in imperial stones of 14 lbs. avoirdupois. For example, if the girt be 6 feet, and the length 5¼ feet, we shall have 6 by 6 equals 36, and by 5¼ by 5 equals 26¼; then 36 by 36¼ equals 945, and this, divided by 21, gives 45 stones exactly. It is to be observed, however, that in very fat cattle the four quarters will be about one-twentieth more, while in those in a very lean state they will be one-twentieth less than the weight obtained by the rule.



ADVERTISEMENTS

This reproduces the advertisements which are grouped together in the original volume. Occasional advertisements occurring at the beginning and interspersed through the volume are reproduced in their places.

ADVERTISEMENTS.

W. J. TROUTON,



Dispensing, Family, & Manufacturing

CHEMIST,

Queen and George Sts., Brisbane.

———o———

Rheumatism cured in a few days by taking RINGER'S RHEUMATIC CURE.

The Liver.—All Derangements of the Liver, and all Disorders of the Stomach are cured by taking RINGER'S LIVER MIXTURE.

The Blood.—RINGER'S BLOOD PURIFIER is the best Medicine to cleanse and purify the Blood, and restore it to a healthy condition.

Diarrhœa.—RINGER'S DIARRHŒA MIXTURE is the best and safest Remedy for the Cure of Diarrhœa and Dysentery.

Ringer's Nerve Tonic.—The best Remedy for the Cure of General Debility, Weakness, Loss of Appetite, Nervous Prostration, Neuralgia, Languor, Depression, Want of Energy, &c.

Hair Restorer.—ATTFIELD'S HAIR RESTORER will Restore Grey and Faded Hair, and make it Soft and Glossy. It will promote the growth, prevent Dandruff, and excite a healthy action in the scalp, thereby inducing a natural and luxuriant growth of the Hair.

———o———

SOLD ONLY BY

W. J. TROUTON,

Dispensing, Family, and Manufacturing Chemist

(By Appointment to His Excellency),

QUEEN AND GEORGE STS., BRISBANE,

And STANLEY ST. (near the Bridge), SOUTH BRISBANE.

BEIRNE & NIHILL,

WHOLESALE & RETAIL

GENERAL MERCHANTS,

TOOWOOMBA.

—o—

List of the Departments:

DRAPERY

GROCERY

IRONMONGERY

CROCKERY

BOOTS & SHOES

—o—

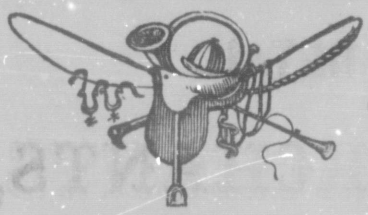
Show Rooms and Millinery Departments.

Millinery under the Management of Mrs. Nihill

Dressmaking under the Management of Mrs. Lay

Tailoring Department is now under the Supervision of a first-class Cutter. Self-measurement. Cards sent on application.

MACDONALD & QUINN,



Saddle and Harness MAKERS,

RUSSELL STREET, TOOWOOMBA.

THE above have a FIRST-CLASS STOCK of SADDLES (own make) always on hand; also, all kinds of SINGLE and DOUBLE BUGGY HARNESS, CART HARNESS of all descriptions, STABLE, and every other requirements of the Trade.

ORDERS AND REPAIRS PROMPTLY ATTENDED TO.

☞ None but Experienced Workmen Employed.

ANDREW SLATER,

BOOT & SHOE MAKER,

Ruthven St., Toowoomba,



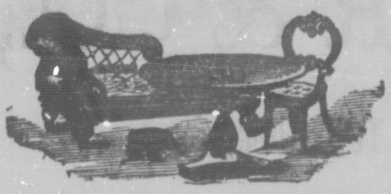
BEGS to inform the Public of Toowoomba and District that he has always on hand a FIRST-CLASS ASSORTMENT of

Boots and Shoes of every description,

For Ladies, Gentlemen, and Children, at VERY LOW PRICES.

Town and Country Orders Promply Attended to.
All Work Neatly Executed.

(ESTABLISHED 1869.)



GENERAL

Furnishing Warehouse,

Near the Old Post Office,

RUTHVEN STREET, TOOWOOMBA.

ROBERT DAKERS

Respectfully invites Attention to the

LARGE STOCK OF FURNITURE

OF all descriptions, NOW FOR SALE at his Stores.—A single trial will prove that he has the CHEAPEST and BEST FURNITURE that can be selected, at the LOWEST RATES.

☞ COUNTRY ORDERS PUNCTUALLY ATTENDED TO.

WILCOX BROS.,

GENERAL STOREKEEPERS,

FAMILY GROCERS.

Produce Merchants.

ALWAYS IN STOCK—

GALVANISED IRON, FENCING WIRE, HAY, CORN, AND CHAFF.

RUTHVEN STREET, TOOWOOMBA.

J. TUCKER & CO.,

RUTHVEN STREET, TOOWOOMBA,

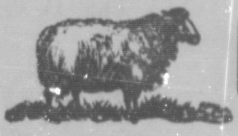
IMPORTERS OF

Drapery, Men's, Youths', & Boys' Clothing.

LATEST NOVELTIES AND FASHIONS

Received by every Mail.

H. POINTER & CO.,

FAMILY  BUTCHERS,

RUTHVEN STREET,

TOOWOOMBA.

FAMILY TRADE PARTICULARLY ATTENDED TO.

Meat delivered to all parts of the Town and Suburbs.

DOUGALD PATERSON,

HERRIES ST., TOOWOOMBA.

CONTRACTS FOR PLASTERING.

BUILDINGS (in Wood, Brick, or Stone), TENDERED FOR, and the BEST WORKMANSHIP GUARANTEED.

DRAIN PIPES, BRICK, LIME, SAND, CEMENT,

And every description of Building Material always in Stock.

AGENT FOR WARWICK LIME.

20 YEARS' COLONIAL EXPERIENCE.

S. H. WHICHELLO,

Tanner, Wool-Scourer,

FELLMONGER

And Wholesale

BOOT AND SHOE

Manufacturer,



RUTHVEN STREET AND BLACK GULLY,

TOOWOOMBA.

COUNTRY ORDERS PUNCTUALLY ATTENDED TO.

EDWARD PIERCE,

QUEENSLAND HOTEL,

RUTHVEN ST., TOOWOOMBA,

OPPOSITE THE SCHOOL OF ARTS.

R. ALAND,

IRONMONGER,

Toowoomba and Warwick.



M. CAMPBELL,

CIGAR DIVAN,

RUTHVEN ST., TOOWOOMBA

(OPPOSITE BANK OF NEW SOUTH WALES).

A CHOICE SELECTION of CIGARS, TOBACCO, SNUFF, &c. Also, a Magnificent Assortment of MEERCHAUM, BRIAR, and CHERRY WOOD PIPES, FANCY GOODS, CUTLERY, &c. HERBERT RIVER TOBACCOS in variety.

WHITE HORSE HOTEL,

Ruthven Street, Toowoomba.

JOHN LONG, Proprietor.

FIRST-CLASS ACCOMMODATION for VISITORS and FAMILIES. Commodious SAMPLE ROOMS for Commercial Travellers.

Landsleute, kommt zu LONG'S, and trinket Schones LAGERBIER.

H. MENGEL,



BOOT AND SHOE

MAKER,

RUTHVEN ST., TOOWOOMBA,

BEGS to inform the Public of Toowoomba that he has now OPENED BUSINESS in his Premises ADJOINING PIERCE'S QUEENSLAND HOTEL, and has on Stock a LARGE VARIETY of

GENTLEMEN'S AND LADIES' BOOTS!

OF EVERY DESCRIPTION.

Repairs Neatly Executed at the Shortest Notice.

RENWICK BROS.,

Importers & General Storekeepers,

RUTHVEN STREET, TOOWOOMBA,

Opposite J. S. M'Intyre's Auction Rooms.

MR. C. H. B. MACKAY,

Attorney, Solicitor, and Proctor,

Margaret Street, Toowoomba.

A Commissioner for taking Affidavits and Acknowledgments.

PETER THOMSON;

HOUSE PAINTER,



Decorator, Grainer, Glazier,

PAPERHANGER,

And SIGNWRITER,

RUTHVEN STREET,

TOOWOOMBA.

CONTRACTS TAKEN IN TOWN OR COUNTRY

And the Best Workmanship and Genuine Materials Guaranteed.

R. GREEN,

PROPRIETOR CENTRAL OYSTER SALOON,

Ruthven St., Toowoomba.

ICED FRESH FISH in Season.—CRABS and PRAWNS DAILY.—FRESH OYSTERS DAILY.—Also, Best and Choicest FRUITS in Daily Supply.

SOLE AGENT BRISBANE ICE COMPANY.

JAMES RENWICK,

BUILDER AND  CONTRACTOR,

Margaret Street, Toowoomba.

CONTRACTS FOR BUILDINGS

In Wood, Brick, or Stone Tendered for, and the Best Workmanship Guaranteed.

A Large Number of Bricks always in Stock.

BOLAND & M'HUGH,

FAMILY  BUTCHERS,

RUTHVEN ST., TOOWOOMBA.

FAMILY TRADE SPECIALLY ATTENDED TO.

Supplies of Corn Beef always on hand.

TOOWOOMBA FELLMONGERY ESTABLISHMENT.

CAMPBELL BROS. AND CO.,

RUTHVEN ST., TOOWOOMBA,

ARE PREPARED TO

SCOUR WHOLE CLIPS, LOCKS, OR PIECES!

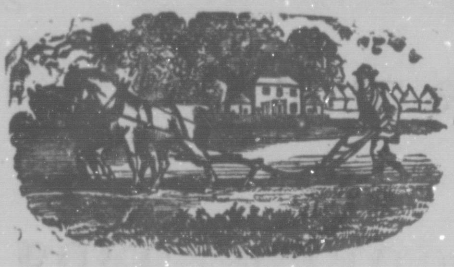
AT THEIR

FELLMONGERING ESTABLISHMENT ON OAKEY CREEK.

All Consignments will Receive the Greatest Attention.

WOOL & SHEEPSKINS PURCHASED FOR CASH.

THOMAS HAWES,



AGRICULTURAL

IMPLEMENT MAKER

AND

GENERAL WHEELWRIGHT.

ALL kinds of FARMING IMPLEMENTS, DRAYS, WAGGONS, SPRING CARTS, &c., kept in Stock, or Made to Order at REASONABLE PRICES.

THOMAS HAWES.

Campell Bros. & Co.,



Carcass and Family

BUTCHERS,

Corner of Ruthven and Russell Streets.

Family Trade Particularly Attended to.

MEAT DELIVERED

To all Parts of the Town and District and Suburbs.

J. ATKINSON & CO.,

IMPORTERS

AND

GENERAL STOREKEEPERS,

RUTHVEN STREET,

TOOWOOMBA.

R. FILSHIE,

Licensed Plumber and Gas-Fitter,

TIN, ZINC, AND IRON WORKER,

Wholesale and Retail Guttering and Ridge-cap Manufacturer.

Galvanised Iron, all lengths and gauges.

STORES AND STATIONS SUPPLIED.

WATER TANKS, ALL SIZES.

MARGARET STREET, TOOWOOMBA.

WM. W. HURFORD,

PIONEER

Steam Coach Works,

Ruthven St.,

TOOWOOMBA,



AND

Opposite the Post Office, Warwick.

Manager of the Warwick Branch—Mr. Wm. Flitcroft.

Perseverance Steam Saw Mills,

VIA MURPHY'S CREEK.

o

CAMERON & HEBBELL

HAVE RECENTLY ERECTED

PLANING AND MOULDING MACHINERY

Of the NEWEST and MOST IMPROVED DESCRIPTION,
and are now supplying

Sawn and Mill-dressed Timber of every description,

AT SPECIALLY LOW PRICES.

o

TOWN OFFICE AND TIMBER DEPOT—

Railway Station Yard, Russell Street, Toowoomba.

R. FALKINER & CO.,

HORSE & CATTLE SALESMEN,

STOCK, STATION, AND

GENERAL COMMISSION AGENTS,

RUTHVEN ST., TOOWOOMBA.

OFFICE : NEXT HENNESSEY'S HOTEL.

Agents for the Genuine Althouse Wanpau Windmill.

Large, Commodious, and Most Centrally Situated Sale Yards.

ON SALE

AT THE

GOVERNMENT PRINTING OFFICE,

William-street, Brisbane.

DIVISIONAL BOARDS ACT.—
Nomination Papers, 4s. per hundred; by post, 5s.
Ballot Papers, in packets of 500 each—price, 5s.; posted, 6s.
Vouchers for Services Performed, 5s. per hundred; postage, 6s.
Vouchers for Articles Supplied, 5s. per hundred; posted, 6s.
Wages Vouchers, 5s. per hundred; posted, 6s.
Warrant Forms, 5s. per hundred; posted, 6s.
Forms of Valuation, 6s. 6d. per hundred; posted, 8s. 4d.
Monthly Time Sheets of Mechanics and others employed during the month—5s. 6d. per 100 plain; ruled, 7s. 6d.; postage, 1s. 8d. extra.
Monthly Progress of Works executed during the month, 5s. 6d. per 100 plain; 7s. 6d. ruled; postage, 1s. 10d. extra.
Valuation Notice Books and Rate Notice Books, 3s. 6d. each; posted, 4s. 2d.
Receipt Books—4s. each; posted, 4s. 6d.
Contract Ledger—12s. 6d.; posted, 14s. 6d.
Ledger, 17s.; posted, 21s. 10d.
Rate Book, General Cash Book, Valuation Register, and Register of Rates Received—17s. each; posted, 20s. 6d.
Minute Book—10s.; posted, 13s.
Certificate Books to authorise Payments to Contractors—2s. 9d. per book of 50 each; posted, 3s. 3d.
Ditto, 100 in a book, 5s.; posted, 6s.

ACTS (Postage Included).

	s.	d.		s.	d.
Carriers' Act (1874)	0	7	Native Birds' Protection Act (1877)	0	7
Customs Duties Act (1874)	0	7	Native Birds' Act Amendment Act (1877)	0	7
Corrected Titles to Land Act of 1882	0	7	Publicans' Acts (1863-4 and 1870)	2	4
Divisional Boards Act (1875)	1	1	Preferable Liens on Crops Act (1870)	0	7
Divisional Boards Act Amendment Act of 1882	1	1	Public Works Lands Resumption Act (1878)	1	1
Education Act (1875)	0	7	Sheep Brands Act (1878)	0	7
Fencing Act (1861)	0	7	Sale of Food and Drugs Act (1881)	0	7
Fire Brigades' Act (1881)	0	7	Sale of Food and Drugs Act Amendment Act of 1882	0	7
Fire Brigades' Act Amendment Act of 1882	0	7	Sale to Local Authorities Land Act of 1882	0	2
Impounding Acts (1863-65-68 and 69)	2	8	Trading Companies Act (1863)	0	9
Inclosed Lands Act (1878)	0	7	Tramways Act of 1882	2	8
Immigration Act of 1882	0	7	United Municipalities Act (1881)	0	7
Licensing Boards Act (1879)	0	7	Wages Act (1870)	0	7
Local Government Act (1878)	0	8			
Local Government Act Amendment Act of 1881	0	7			

IN PAMPHLET FORM.

	s.	d.		s.	d.
Brands Act	0	7	Land Pamphlet	2	10
Cemetery Act	0	11	Master and Servants' Act	1	2
Diseases in Sheep Acts	2	2	Municipalities' Acts	2	2
Friendly Societies' Act	1	2	Publicans' Acts	2	2
Goldfields' Act (1874) with Regulations	1	2	Small Debts Court Act	0	8
Insolvency Act of 1874, with Rules	2	10	Stamp Duties' Act	1	2

Brands Directory.—With Alphabetical List of all Owners of Registered Brands, 2s, 6d. Posted, 4s. 6d.

Statutes of the Colony (Revised Edition, demy quarto).—Full Bound, £5 5s.; Half Bound, £4 10s.; Cloth Bound, £3 15s. Postage, 15s. extra.

Acts for 1881, 5s.; 1882, 5s.; 1883-4, 5s. Postage, 1s. extra.

Hansard.—Sessional subscription, 5s.

Government Gazette.—Quarterly Subscription, 10s.

Advertising Rates.—For the first eight lines, 3s., and 3d. for every additional line (eight words to a line).

All orders must be accompanied by a remittance sufficient to cover the cost. If by cheque, exchange must be added. PRIVATE CHEQUES will not be received.

Parcels forwarded to any address by ship or rail, if so requested—the freight to be payable by consignees.

Agents for Sale of Government Publications.—Ipswich, W. Tatham; Toowoomba, J. H. Robertson.

QUEENSLAND STORES,

DRAYTON STREET, DALBY.

—o—

LANDY BROS.

IMPORTERS OF

TEAS AND GENERAL MERCHANDISE,

WHOLESALE AND RETAIL

DRAPERS, GROCERS,

IRONMONGERS,

WINE AND SPIRIT MERCHANTS.

—o—

Agents for the NATIONAL MUTUAL LIFE ASSOCIATION OF AUSTRALIA, Limited.

Agents for the UNITED FIRE AND MARINE INSURANCE COMPANY.

Agents for PERKINS & CO.'S Toowoomba ALE and PORTER—bulk and case.

—o—

WOOL forwarded for Sale—FOR OUR CONSTITUENTS—to our Agents at Brisbane, Sydney, or Melbourne, FREE OF CHARGE.

—o—

Forwarding and General Agents,

DRAYTON STREET, DALBY.

FENWICK & CO.

[*Established* 1865],

STOCK, STATION, AND COMMISSION AGENTS,

Sheep and Cattle Salesmen,

WOOL BROKERS,

PASTORAL EXCHANGE,

New Wool Stores, Edward Street, Brisbane.

FENWICK & CO. undertake SALES OF STATIONS, STOCK, PROPERTY, and PRODUCE, by Auction or by Private Contract; the Agency for STATIONS and MINING, or other COMPANIES, &c.; the Management of Estates and other Property for Absentees, and generally all COMMISSION or AGENCY Business connected with the Pastoral, Planting, and Mining Interests.

LIBERAL CASH ADVANCES on Clips of WOOL, or on Station Produce consigned to them for Sale or Shipment to their Colonial London Agents.

ORDERS for STORE and STATION REQUISITES, FENCING WIRE, &c., executed promptly, and on the most favorable terms.

And we hold SALES as follows:—

MONDAYS—Stations, Land, or other Property.
TUESDAYS—Country Sales.
WEDNESDAYS—Hides in the Forenoon, Tallow and Sheepskins in the Afternoon, at their Stores, Edward-street.
THURSDAYS—Fat Stock, at the Yards.
FRIDAYS—Wool and Leather, at their Stores.
SATURDAYS—Horses, &c.

☞ *Auction Sales Conducted in any part of the Colony as Required.*



ARTHUR MARTIN & CO.,

AUCTIONEERS AND VALUATORS,

QUEEN ST., BRISBANE.

ESTABLISHED JANUARY, 1860.

LIBERAL ADVANCES

Made on Freehold Properties, Merchandise, Produce,

Goods on Consignment, Bond Warrants. Household Furniture, Jewellery, and all other descriptions of Property for Sale, either privately or by auction.

Splendid Sale Yards for Horses and Cattle.

NOTE.—M. B. GANNON is gazetted Auctioneer for the Sale of Crown Lands, Forfeited Runs, and all other Auction Business in Brisbane for the Queensland Government.

ARTHUR MARTIN AND CO.,

CITY AUCTION MART,

QUEEN ST., BRISBANE.

AUSTRALASIAN



STEAM NAVIGATION COMPANY.

Steam to SYDNEY, every Monday, Wednesday, and Friday
" MELBOURNE, *via* Sydney " "
" ADELAIDE, *via* Sydney, every week.
" FIJI, *via* Sydney, every 14 days.
" NOUMEA, *via* Sydney, every 14 days.
" MARYBOROUGH, } three times a week.
" BUNDABERG, }
" GLADSTONE, every week.
" ROCKHAMPTON, three times a week.
" MACKAY, every Tuesday and Saturday.
" BROADSOUND, every four weeks.
" FLAT-TOP ISLAND, }
" BOWEN, }
" TOWNSVILLE, }
" DUNGENESS, } Every Tuesday and Saturday.
" CARDWELL, }
" JOHNSTONE RIVER, }
" CAIRNS (Trinity Bay), }
" PORT DOUGLAS, }
" COOKTOWN, every Saturday.
" THURSDAY ISLAND, }
" NORMANTON, } Every 14 days.
" BURKETOWN, }

Passengers and cargo for Dungeness, Cardwell, and Johnstone River will be transhipped at Townsville.

Passengers and cargo for Burketown will be transhipped at Normanton.

MANAGER IN SYDNEY: FRED. H. TROUTON, ESQ.

Local Manager, Brisbane: W. Williams.

FLAVELLE BROS. & ROBERTS,



JEWELLERS, OPTICIANS,

AND WATCHMAKERS,

QUEEN ST., BRISBANE,

Contractors to the Queensland Government.

Being Direct Importers from London and Paris, they are enabled to obtain the

NEWEST GOODS.

MR. H. FLAVELLE having had many years' experience in the Colonies, and being resident in London, where he buys for CASH, they are enabled to sell, on the BEST TERMS, **London-made Jewellery** of the Most Modern and Beautiful Designs.

Gold and Silver Watches, in great variety.

All Watches sold by F. B. and R. are selected by their London Partner, and sold subject to a GUARANTEE.

English, French, and American Clocks,

In Handsome Cases and at Moderate Prices.

SURVEYING INSTRUMENTS AND ALL APPLIANCES

For the Profession, from the best London Makers.

PLATED WARE,

From the Celebrated Establishment of ELKINGTON & Co. and other Manufactories.

English Silver Hunting Lever Watches

(Guaranteed), £6, delivered free by post to any part of the Colonies.

WALTHAM WATCHES, from £3.

Spectacles in Brazilian Pebble, and Optical Glasses in various Mountings, sent free by post.

Telescopes & Race Glasses, Meteorological Instruments,

Made for F. B. & R. by Negretti and Zambra, London, Instrument Makers to the Queen and the Greenwich Observatory.

Pianofortes & American Organs

ON SALE ON THE TIME-PAYMENT SYSTEM.

Agents for Brinsmead's Celebrated PIANOS, on Sale at London Prices.

WATCHMAKING AND JEWELLERY.

☞ Particular attention is devoted to these Branches. First-class Watchmakers and Jewellers are working on the Premises, giving immediate attention to orders.

ARTISTS' MATERIALS OF ALL KINDS.

American Organettes for Station use.

FOUR DOORS FROM ALBERT ST.

GEO. HARRIS & CO.

SHIPPING, INSURANCE,

Finance, and General Commission Agents,

180 QUEEN ST, BRISBANE.

AGENTS FOR

COLONIAL INSURANCE COMPANY OF NEW ZEALAND (Fire and Marine)
THE MARINE INSURANCE COMPANY, LIMITED (London)
THE NORTH BRITISH AND MERCANTILE FIRE INSURANCE COMPANY (London)
THE GLOBE MARINE INSURANCE COMPANY, LIMITED
PENINSULAR AND ORIENTAL S.N. COMPANY
THE AUSTRALIAN, CHINA, JAPAN, AND STRAITS S.S. COMPANY
NETHERLANDS-INDIA STEAM NAVIGATION COMPANY
THE AUSTRALIAN PLATE GLASS COMPANY, LIMITED (Melbourne)
THE LION FIRE INSURANCE COMPANY, LIMITED (London).

Insurances Effected on Best Terms,

And at LOWEST RATES.

WOOL INSURED

From Sheep's back direct to London by Steamer or Sailing Vessel, including all risks of Fire, Flood, &c.

Sub-Agencies in all the Principal Towns in the Colony.

Wool & other Produce received for Shipment,

And every attention to same guaranteed.

RELIANCE FOUNDRY.

PORRITT & CO.,

RUSSELL STREET,

Engineers, Iron and Brass Founders,

BOILER MAKERS, AND GENERAL BLACKSMITHS.

☞ SEE OUR IMPROVED DEEP-WELL BRASS-LINED SYPHON PUMPS.

Manufacturers of Pumps of all descriptions,

AND FOR ALL PURPOSES.

INVENTOR AND PATENTEES OF THE RELIANCE WINDMILLS.

The Most Powerful and Sensitive; Self-Regulating.

Troughing for Sheep and Cattle always in Stock.

Repairs to Engines and Machinery punctually attended to.

Castings of all descriptions made from Patterns or Drawings.

Inspection of the Works Invited.

THE COLONIAL
Mutual Life Assurance Society, Limited.

QUEENSLAND BRANCH.

Directors:

JOHN SCOTT, M.L.A., Chairman.
HON. SIR THOMAS McILWRAITH, K.C.M.G., M.L.A.
BOYD D. MOREHEAD, M.L.A.
HON. JOHN DOUGLAS, C.M.G.
WALTER HORATIO WILSON.
THOMAS MACDONALD PATERSON, M.L.A.

With similar Boards at each Colony, and Agencies in all the principal Towns.

THE TENTH ANNUAL GENERAL MEETING was held on the 30th June, 1884. The Rev. H. Plow Kane, M.A., in the chair.

THE REPORTS of the DIRECTORS and AUDITORS, together with the Statement of Accounts and Balance-sheet for the Year ended 31st March, 1884, have been issued to each Policy-holder of the Society.

THE REPORT of the DIRECTORS showed :—

1. In the period embraced in the Report there had been received—
   5415 Proposals to assure £1,382,986
   Of these—
   844 were declined, withdrawn, or have not been proceeded with, amounting to. £251,720
   873 remain in various stages towards completion, the sums proposed being £221,905
   3698 were completed, and Policies issued (of which 3543 were for Life Assurance, and 155 for Endowments), amounting in the aggregate to £909,361
2. The addition to the Annual Income, derived from New Policies issued during the past year, was... ... ... £32,352 12s. 10d.
3. The Annual Rate of Interest upon the Investments is at the rate of 6·69 per cent.
4. The Death Claims were 129 on 126 lives, and amounted in all to £32,948 16s. 3d. (Being an experience considerably within the expectation under the Tables of Mortality).

THE NEW BUSINESS TRANSACTED DURING TEN YEARS—

	Num. of Policies.	Amt. Assured.	Annual Revenue.
Five years ending 31st March, 1879 ...	9,085 ...	£2,401,270 ...	£84,957 3s. 6d.
Five years ending 31st March, 1884 ...	18,031 ...	4,393,647 ...	159,453 11s. 6d.
	27,116	£6,794,917	£244,410 15s. 0d.

QUINQUENNIAL INVESTIGATION.

The heavy work of the Acturial Investigation for the Second Quinquennial period is now in active progress, and the results will be announced at a Special General Meeting of the Members, which will be convened for the purpose.

WALTER H. SNELLING,
RESIDENT SECRETARY.

SINGER'S SEWING MACHINES.

THE

SINGER MANUFACTURING COMPANY,

SOLE MAKERS OF

Singer's Sewing Machines

IN THE YEAR 1883

SOLD OVER 603,292 MACHINES,

Being 2000 for every Working Day, and THREE-FOURTHS of all the Sewing Machines Sold Throughout the World.

—o—

THE COMPANY HAVE

ONE THOUSAND FIVE HUNDRED OFFICES

IN THE UNITED STATES AND CANADA,

AND

THREE THOUSAND OFFICES

IN THE OLD WORLD AND SOUTH AMERICA.

—o—

WHOLESALE DEPOT IN QUEENSLAND,

227 QUEEN ST., BRISBANE,

And Branches at

TOOWOOMBA, IPSWICH, MARYBOROUGH, GYMPIE, BUNDABERG, ROCKHAMPTON, MACKAY, TOWNSVILLE, CHARTERS TOWERS, COOKTOWN.

☞ Every SINGER MACHINE has the Company's Name printed upon the arm, and impressed upon the Brass Trade Mark Plate.

☞ CAUTION.—Beware of Persons who, having no good Trade repute of their own, use our name, "SINGER," to palm off counterfeit Machines of inferior construction and manufacture.

SINGER'S SEWING MACHINES.

TATTERSALL'S HOTEL,

Margaret Street, Toowoomba.

THE above Hotel is the MOST CENTRALLY SITUATED in Toowoomba, and the proprietor has spared no expense to make it the BEST FAMILY HOTEL in the district.—Every Comfort, with Moderate Charges.—Superior Bathing Accomodation.—Suites of Rooms, with private attendance if necessary.—As usual, the Best Brands kept.—Good Stabling, with Loose Boxes.—Well-watered Grass Paddocks.—A Conveyance meets all Trains, and conveys all guests to and from the Tattersall's Hotel Free of Charge.—Saddle Horses and Waggonette to be Let on Reasonable Terms.

AUSTIN CARRIGG, Proprietor.

W. A. NOBLE,

BOOKSELLER,

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New Goods by the best makers in Europe and the Colonies constantly arriving; also, fresh Agricultural, Vegetable, and Flower SEEDS of the choicest varieties arriving monthly. Prices very low.

The public are respectfully invited to compare price and quality before making purchases elsewhere.

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To Squatters, Travellers, and the Public generally of Brisbane, Ipswich, Toowoomba, and the Darling Downs.

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RESPECTFULLY begs to inform the Public that he has taken the CLUB HOTEL, Toowoomba, and trusts that by supplying the VERY BEST ACCOMMODATION, and giving STRICT ATTENTION to the requirements of his visitors, to secure their continued patronage and support to the Best and Leading Hotel of the Darling Downs.

Suites of Private Rooms for Families.

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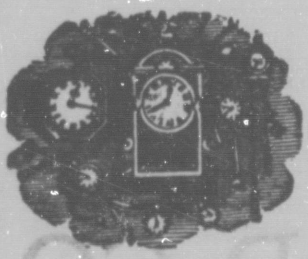
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With Visiting Teacher for Music.

THE Toowoomba Grammar School is situated on the western slope of the Main Range, close to the summer residence of His Excellency the Governor, and at an altitude exceeding 2000 feet above the sea level. The climate is, without doubt, the finest in Queensland, and is not surpassed by that of any locality on the Australian Continent, being generally cool and invigorating in summer, and not too harsh in winter. It is especially recommended by the medical profession for growing boys.

The School Grounds are 50 acres in extent, and contain a Cricket Field, Football Field, and Lawn Tennis Court; also, a well-furnished Gymnasium, in which M'Laren's course of Physical Education is taught by Mr. Ledward. Close to the School are Swimming Baths.

TERMS, PAYABLE QUARTERLY IN ADVANCE:

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For each Boy over 12 years ... ... £4 4s. per quarter.
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☞ In case of two or more Brothers attending the School, a reduction of 10s. 6d. each shall be made from the Tuition Fee.

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For each Resident Boarder ... ... £11 11s. per quarter

For further particulars, apply to any of the Trustees or Head Master.

IMMIGRATION ACT OF 1872.

REMITTANCE PASSENGERS.

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PERSONS resident in Queensland wishing to obtain passages to the Colony for their Friends or Relatives in the United Kingdom may do so, by the British-India Company's Mail Steamers, under the provisions of "The Immigration Act of 1872," by paying to the Immigration Agent in Brisbane, or to any of the Clerks of Petty Sessions in the Colony, amounts in accordance with the following scale :—

MALES AND FEMALES, BETWEEN 1 AND 12, EACH ...	£1
MALES, BETWEEN 12 AND 40, EACH...	2
FEMALES, BETWEEN 12 AND 40, EACH	1
MALES AND FEMALES, ABOVE 40 AND UNDER 55 ...	4
INFANTS UNDER 12 MONTHS	FREE

FOREIGN.

Persons resident in Queensland, wishing to obtain Passages to the Colony for their Friends or Relatives, from the Continent of Europe, can obtain Free Passage Tickets, available for any Queensland Immigrant Ships leaving London or other British Port, or by any of the British-India Company's Mail Steamers, on application to this Office, or to any Clerk of Petty Sessions throughout the Colony.

The Nominees in these cases must be under fifty-five years of age, and in sound bodily and mental health ; otherwise they will be rejected as ineligible at the port of embarkation.

Any Immigrant landed at a port other than that at which the Nominor resides will be forwarded to his Friends, either by Rail or Steamer, at Government cost.

Applicants must clearly understand that these Tickets do not include the Passage from the Continent to the Port of Embarkation in Great Britain, the entire cost of which must be defrayed by the Immigrant himself.

ST. RALPH G. GORE,
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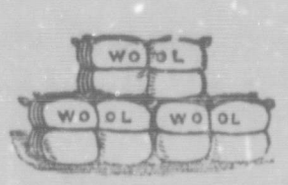
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for the large amount of patronage accorded to him, and begs to notify that he is prepared to buy WOOL, SKINS, and STATION and BUTCHERS' PRODUCE generally, at the very

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PRICES 20 PER CENT. LOWER

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The Second Oldest Mutual Life Office in the Colonies, and the First to Free Assurance from Restrictions.

THE Association's Policies are indefeasible from date of issue, and Non-Forfeitable while Surrender Value lasts. Its Conservative Management secures business at a Lower Rate of Expenditure than any other Mutual Life Office established in Australia within the last thirty years; and careful selection of lives has resulted in a remarkable reduction of its yearly mortality experiences, as regards number, amount, and percentage on the existing Assurances.—Tables of Rates, Forms of Proposal, and full information on all points of interest to intending assurants, can be had on applicotian to

HENRY J. OXLEY, Resident Secretary.

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Branches of the above Bank are now open at

Allora	Geham	Pimpama
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Aramac	Geraldton	Queensport
Banana	Gin Gin	Ravenswood
Beenleigh	Gladstone	Rockhampton
Blackall	Goodna	Roma
Bogantungan	Goondiwindi	Rosewood
Boulia	Gympie	Sandgate
Bowen	Herberton	Shipping Office, Brisbane
Brisbane	Hughenden	South Brisbane
Bundaberg	Ingham	Southport
Burenda	Inglewood	Springsure
Caboolture	Ipswich	S. and W. Railway
Cairns	Isisford	Stanthorpe
Cardwell	Jimbour	St. George
Central Railway	Kingsborough	St. Lawrence
Charleville	Kilkivan	Surat
Charters Towers	Laidley	Tambo
Clermont	Leyburn	Taroom
Cleveland	Mackay	Thargomindah
Clifton	Maytown	Tewantin
Cloncurry	Maryborongh	Thornborough
Comet	Miles	Thursday Island
Cooktown	Milchester	Tiaro
Cunnamulla	Mitchell Downs	Toowoomba
Dalby	Mount Perry	Townsville
Drayton	Murphy's Creek	Walkerston
Esk	Muttaburra	Warwick
Emerald	Nanango	Watsonville
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Deposits to any amount, from 5s. upwards, can be made at any of the above Banks during the ordinary office hours, and on Saturday evenings, *subject to the conditions as to rates of interest as under.*

Interest will be allowed as follows:—

On deposits not exceeding £100, at the rate of Five Pounds per cent. per annum.

On deposits exceeding £100, but not exceeding £200, at the rate of Five Pounds per cent. per annum on £100 part thereof; and at the rate of Four Pounds per cent. per annum on the remainder.

On deposits exceeding £200, the above rates of interest will be payable on £200 part thereof, *but no interest whatever will be payable on the residue.*

Further information can be obtained by applying, either by letter or in person, at the Treasury, Brisbane, or any of the above offices.

By His Excellency's command,

JAMES R. DICKSON.

The Treasury, Queensland, 10th October, 1884.

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Established 1837. Incorporated 1880.

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THE Bank grants Letters of Credit on demand, or Bills at three or thirty days' sight, upon its Branches at the customary rates, on the money being deposited. Similar Letters of Credit may be procured from its agents in all the principal towns throughout England, Scotland, and Ireland. The Bank also negotiates, and sends for collection, Bills on the Colonies, the terms of which may be obtained on application at its London Office. At its Branches in the Colonies it undertakes all descriptions of Banking and Exchange Business.

CIRCULAR NOTES are issued by its Branches in sums of £10, £20, or £50, negotiable by its correspondents in the Chief Cities on the Continent of Europe, in the North and South America, Ceylon, Mauritius, India, China, Japan, and Africa.

SHARE REGISTERS are kept at MELBOURNE, SYDNEY, BRISBANE, ADELAIDE, HOBART TOWN, LAUNCESTON, and at CHRISTCHURCH, New Zealand, to any of which English and Colonial Shares can be transferred—the Bank affording every facility to its proprietors for this purpose. Dividends are paid upon receipt of telegraphic advice.

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QUEEN ST., BRISBANE.

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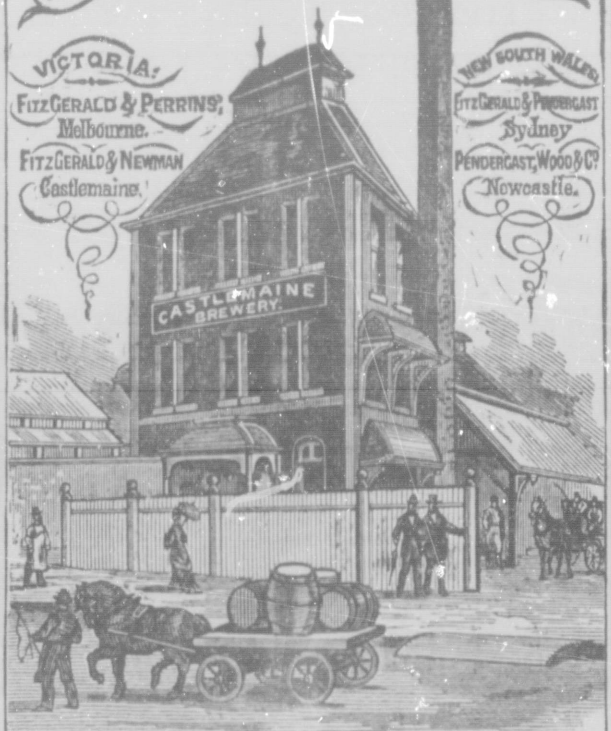
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The PROFITS are divided every Third Year between both classes of Shareholders. RULES can be seen, and Shares taken, and every information obtained, on application at the office.

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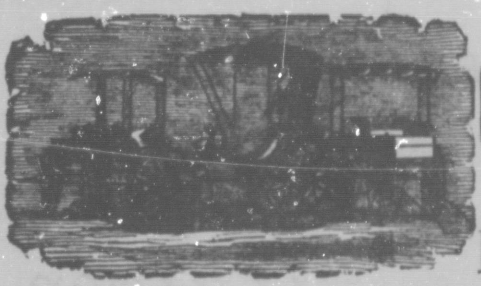
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WEST OF ENGLAND VENETIAN and FANCY COATINGS.

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Country Orders Promptly Attended to.

FRED JENSEN,



ENGINEER,

LOCK AND GUN SMITH,

TOOWOOMBA.

☞ Agent for SINGER'S SEWING MACHINE CO.

Sewing Machines Repaired

And kept in Order by Special Agreement.

Colonial Ovens and Grave Railings made to any size or weight.

ALL kinds of CUTLERY and SURGICAL INSTRUMENTS made, Ground, and Repaired. ARTIFICIAL LIMBS made to order.

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Note Address—FRED JENSEN (Opposite Bank N.S.W.),

TOOWOOMBA.

K

JAS. MARKS,

ARCHITECT,

TOOWOOMBA.

THE ROYAL HOTEL,

(SITUATED ON THE MORT ESTATE)

TOOWOOMBA.

ROBERT CUMMING

TAKES this early opportunity of informing visitors to the "garden of Queensland" (as Toowoomba has deservedly been called) that they will find at the ROYAL HOTEL all those comforts and attentions which travellers require.

This commodious Hotel is pleasantly situated on the Mort Estate, and, whilst being within five minutes' walk of the Post and Telegraph Offices, is out of the noise and dust of the town, and commands a magnificent view of the surrounding country.

PRIVATE SUITES of ROOMS are always obtainable. Good Bath Rooms, excellent Billiard Table, and, in fact, everything that tends to make life enjoyable.

There is also ample Stable Accommodation and Paddocks for Horses.

The very BEST BRANDS in WINES and SPIRITS are kept.

☞ The TERMS are VERY MODERATE.

BUGGIES meet all Trains to convey travellers to the Royal Hotel, Toowoomba.

R. McHenry Cumming, Proprietor.

The Best Advertising Medium in the Warwick District.

(ESTABLISHED 1867.)

"The Warwick Examiner & Times"

IS Published every WEDNESDAY and SATURDAY MORNINGS, and circulates on the Stations and Farms in the neighborhood of Warwick, as also largely in the Town. Subscription, 5s. per quarter, or 20s. per annum, if booked; 4s. per quarter, or 16s. per annum, in advance. Subscribers' names received at any time. To Advertisers the *Examiner and Times* offers favorable advantages, having a large circulation, and the charges being very moderate. It is acknowledged to be the BEST ADVERTISING MEDIUM in the southern portion of the Darling Downs.

COWTON & IRWIN.

THE QUEENSLAND FARMERS' AGENCY

And Supply Co., Limited

[LATE MIDGLEY AND CO].

THIS COMPANY has been formed especially for doing business with and for the Agriculturists of Queensland.

CONSIGNMENTS OF PRODUCE or any kinds of GOODS or MERCHANDISE are disposed of with the utmost attention to the wishes and interests of Consignors.

SALES BY AUCTION

Are held in the large Auction Room, Roma-street, every TUESDAY, THURSDAY, and SATURDAY MORNING, at 9 o'clock. There is a large and regular attendance at these Sales, and they afford the best opportunity of turning quickly into CASH any GOODS that are in a marketable condition.

THESE SALES were commenced FIVE YEARS AGO by our MR. MIDGLEY, and are now a Recognised and Established Institution.

Account Sales and Proceeds sent Promptly,

And the limited charges for Agency, which were a distinguishing feature in the business of the late firm of MIDGLEY & CO., will be a distinguishing feature in the business transactions of the Company.

A Large and Well-Assorted Stock of GENERAL MERCHANDISE is always kept on hand, at LOWEST AVERAGE PRICES.

Our Constituents and Customers are respectfully requested to notice that this Company has TAKEN OVER THE ENTIRE BUSINESS OF THE LATE FIRM OF MIDGLEY & CO., since the 1st of February, 1884, and that now there is no firm of Midgley and Co., nor any branch of it, nor anyone representing it.

NOTE THE ADDRESS—

Roma Street, at the Corner of Makerston Street.

ALFRED MIDGLEY,

MANAGING DIRECTOR.

J. G. CHOOI,

General Storekeeper,

CUNNINGHAM STREET, DALBY.

GOOD SUPPLY OF FRUIT ALWAYS ON HAND.

JAMES PATON,

LICENSED PLUMBER & GASFITTER,

Tin, Zinc, & Galvanised Iron Worker,

Ruthven Street, Toowoomba.

Gas and Water laid on at Shortest Notice.

SPOUTING, RIDGE-CAPPING, GAS-FITTING, and TINWARE always in Stock.—WATER TANKS, all Sizes, supplied CHEAPER than any place in Town.

NOTE THE ADDRESS—

JAMES PATON,

Opposite St. Luke's Church, Ruthven Street.

COMMERCIAL HOTEL,

RUTHVEN ST., TOOWOOMBA.

DANIEL SCHULTZ, Proprietor.

FIRST-CLASS ACCOMMODATION, and every attention given to Families.—BUGGY meets all TRAINS DAILY, and conducts passengers to the Hotel free of charge.—Horses and Buggies for hire.

UNION HOTEL,

CORNER OF RUTHVEN & HERRIES STREETS,

TOOWOOMBA.

—o—

OPPOSITE THE SCHOOL OF ARTS.

—o—

JOHN SCULLY

BEGS to inform his friends and the public generally that he has opened his new Hotel, corner of Ruthven and Herries Streets, Toowoomba, situated in the centre of the town. This commodious, two-storey Brick Hotel has just been completed, and furnished with new furniture throughout, and made one of the most comfortable houses in Toowoomba. Visitors from Brisbane or the country will find every attention.

Private Apartments.—Plunge and Shower Baths.—Sample Rooms for Commercial Travellers.—Best Brands Wines, Spirits, Ales, &c.—Stabling, Loose Boxes, and Grass Paddocks.—A Cab will meet all Trains, and convey all guests to and from the Railway Station free of charge.

—o—

JOHN SCULLY,

PROPRIETOR.



W. WARD,

FURNITURE DEALER,

RUTHVEN ST., TOOWOOMBA,

Has now ERECTED A LARGE AND MAGNIFICENT STORE, opposite H. Stevens and Co., and is Selling at

CHEAPEST POSSIBLE PRICES!

—o—

NEW AND SECOND-HAND FURNITURE
AMERICAN CLOCKS, all kinds.
GLASS, CHINA, and EARTHENWARE, in Great Variety.
PLATEWARE. PICTURES, and a Large Stock of FANCY GOODS.
PICTURES, FURNITURE, WATCHES, &c., on TIME-PAYMENT.

—o—

Watches and Clocks Repaired on the Premises.



T. G. ROBINSON & Co.,

AUCTIONEERS,

VALUATORS, STOCK, STATION, & PRODUCE BROKERS,

Land and Commission Agents,

Margaret Street, Toowoomba.

Large, Commodious, & Centrally-Situated Sale Yards

Known as Tattersall's Sale Yards,

MARGARET STREET, TOOWOOMBA.

REGULAR HORSE SALES

EVERY SATURDAY.

EDWARD W. PECHEY,

TIMBER MERCHANT,

RAILWAY STATION, TOOWOOMBA.

LARGE STOCK OF SEASONED TIMBER

OF SIZES SUITABLE FOR ORDINARY BUILDING PURPOSES, INCLUDING

PLANED BOARDS, MOULDINGS, ARCHITRAVES, &c., always on hand.

TIMBER CUT TO ORDER IN ANY LENGTH OR SIZE REQUIRED.

All Orders Promptly Executed. Price Lists on Application.

"THE TOOWOOMBA CHRONICLE"

PUBLISHED TUESDAYS, THURSDAYS, & SATURDAYS,

HAS the LARGEST CIRCULATION of any Provincial Newspaper published in Queensland, and is the best medium for advertising on the Downs.

Subscription, 6s. per quar. paid in advance, 7s. booked.

QUEEN'S HOTEL,

Ruthven St., Toowoomba.

THIS Hotel is one of the most centrally-situated in Toowoomba, and is within three minutes' walk of the Railway Station and Post Office.

Visitors coming to Toowoomba may rely on the BEST OF ACCOMMODATION.

Large SAMPLE ROOMS for Commercial Travellers.

BEST BRANDS OF LIQUORS always in Stock.

PRIVATE SUITES OF ROOMS are always obtainable.

Good BATH ROOMS and excellent BILLIARD ROOM.

BUGGY MEETS ALL TRAINS.

J. HENNESSEY, Proprietor.

HAMILTON AND SONS,

Attorneys, Solicitors, & Proctors,

TAYLOR'S BUILDINGS, RUTHVEN ST., TOOWOOMBA

And also 24 Queen St., BRISBANE, and Herbert St., BOWEN.

COMMISSIONERS for taking Affidavits for Queensland, New South Wales, Victoria, South Australia, and Fiji.

J. B. HENDERSON,

BUILDER AND CONTRACTOR,

Mort Estate, Toowoomba.

All Contracts Completed in the Best Possible Manner, and in all Cases to Contract time.

CONTRACTS FOR BUILDINGS,

IN WOOD, BRICK, OR STONE TENDERED FOR,

And the Best of Workmanship Guaranteed.

BANK OF NEW SOUTH WALES.

CAPITAL, PAID-UP—£1,000,000. RESERVE FUND—£560,000.

Head Office, Sydney.

BRANCHES throughout the Colonies of Queensland, New South Wales, Victoria, South Australia, Western Australia, New Zealand, and in London.
AGENCIES in Tasmania, England, Scotland, Ireland, Hamburg, New York, San Francisco, India, China, Ceylon, Mauritius, Singapore, Batavia, and Manilla.

The Bank allows Interest on Fixed Deposits at rates which may be ascertained at its various offices; issues Drafts and Letters of Credit; negotiates approved Bills, and transacts all other usual Banking Business.

Toowoomba Branch— { CHARLES G. ALFORD, Manager
{ JOHN ELSE, Accountant.

DENIS O'BRIEN

General Storekeeper,

STOCK, STATION,

AND

COMMISSION AGENT,

CUNNINGHAM ST.,

DALBY.

THE QUEENSLAND

MERCANTILE AND AGENCY CO., LIMITED.

CAPITAL, £500,000,

IN 5000 SHARES OF £100 EACH (with power to increase).

FIRST ISSUE ... ... £250,000.

DIRECTORS.

AGENCY DEPARTMENT.—ROBERT W. WILSON, of the late Firm of Wilson Bros. & Co.; GILBERT WILSON, of the late Firm of Wilson Bros. & Co.

MERCANTILE DEPARTMENT.—HENRY DONKIN, of the late Firm of George Raff & Co.; N. J. HOWES, of the late Firm of S. and N. Howes.

CHAIRMAN OF THE BOARD OF DIRECTORS—HON. J. S. TURNER, M.L.C.

BANKERS—UNION BANK OF AUSTRALIA, LIMITED.

AGENTS FOR

THE BRITISH AND AUSTRALASIAN TRUST AND LOAN COMPANY
THE LONDON ALLIANCE INSURANCE COMPANY
THE NORTHERN ASSURANCE COMPANY
THE UNION FIRE AND MARINE INSURANCE CO. OF NEW ZEALAND
THE MERCHANTS' MARINE INSURANCE COMPANY
THE WESTERN QUEENSLAND PASTORAL COMPANY, LIMITED
THE QUEENSLAND CO-OPERATIVE PASTORAL COMPANY, LIMITED.

STOCK and STATION AGENCY BUSINESS conducted in all its Branches.

ADVANCES made on Station and Sugar Properties, and on Wool for Sale in the Colonies or Shipment to London.

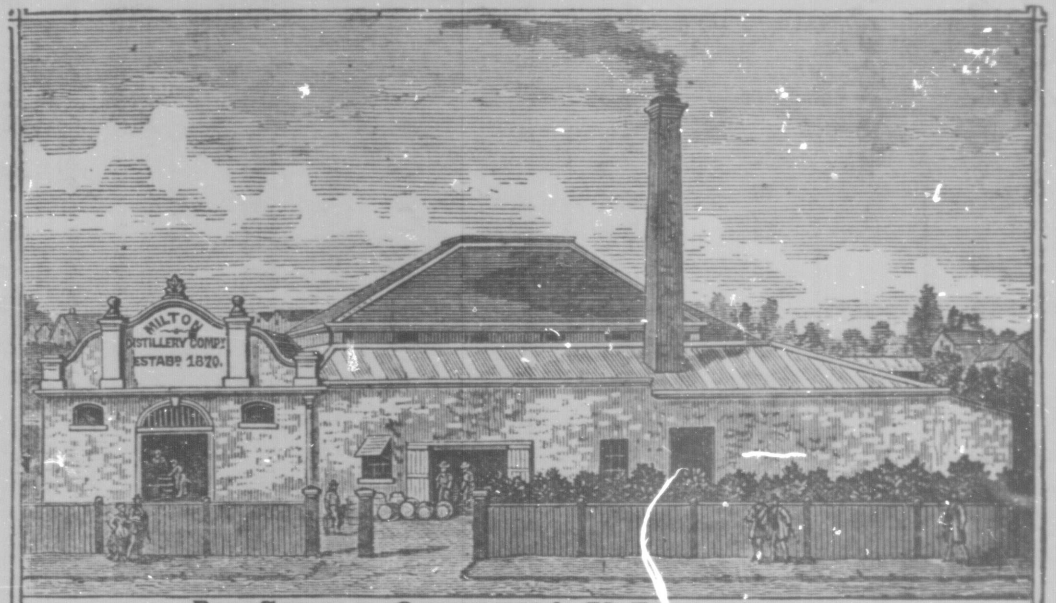
AUCTION SALES of WOOL, TALLOW, HIDES, and other Produce held weekly, also of SHEEP and CATTLE at the Enoggera Sale Yards.

The Company acts as Agents for Absentees, makes Investments, Collect Rents and Interest on Investments.

Large Stock of Storekeepers and Station Requirements always on hand.

Head Office of the Company, Adelaide St., Brisbane.

Branch Office Roma and Charleville.



FITZGERALD, QUINLAN & Co. PROPRIETORS.

Orders to be addressed to Manager, Milton Distillery Company, Brisbane.

Volunteer Arms Hotel,

RUTHVEN ST., TOOWOOMBA.

M. COMERFORD, Proprietor.

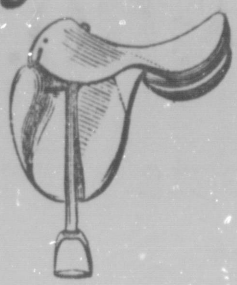
THE above Hotel is one of the most centrally-situated in Toowoomba, and within easy distance of the Railway Station and Post Office. The public may rely on getting the BEST ACCOMMODATION, combined with MODERATE CHARGES.

BEST BRANDS of WINES, SPIRITS, &c.
FIRST-CLASS STABLING and LOOSE BOXES.
☞ Every attention given to Country Visitors.

M. COMERFORD, Proprietor.

ESTABLISHED 1864.

J. P. O'CONNELL



HAS ALWAYS ON HAND A

First-class Assortment of Saddles,

And every Requisite of the Trade,

☞ And respectfully solicits a continuance of past favors.

Orders and Repairs Promptly Attended to.

J. P. O'CONNELL,

OPPOSITE BANK NEW SOUTH WALES,

RUTHVEN STREET, TOOWOOMBA.

M. FORD,

GENERAL STOREKEEPER

AND FORWARDING AGENT,

CUNNINGHAM STREET, DALBY.

☞ Cash Purchaser of all kinds of Produce.

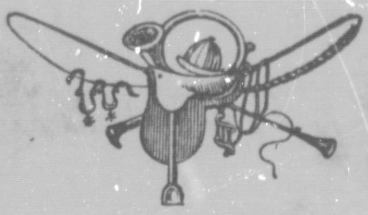
WITTENBERG & CO.

Ruthven and Bell Streets,

TOOWOOMBA.

"THE FARMERS' FRIEND."

W. BOND,



MANUFACTURER & IMPORTER OF

Saddlery & Harness,

RUTHVEN ST., TOOWOOMBA.

Every description of Saddles and Harness Made

ON THE SHORTEST NOTICE, AND AT

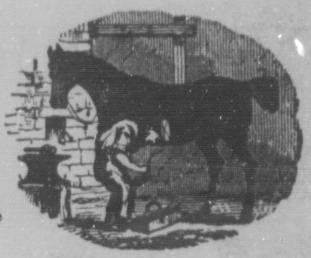
VERY MODERATE PRICES.

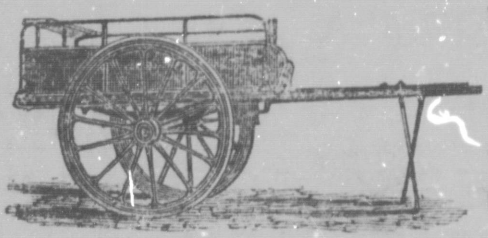
LOVELL & WENSLEY,

WHEELWRIGHTS

AND

BLACKSMITHS.





WAGGONS, DRAYS,

And SPRING CARTS

MADE TO ORDER on the Shortest Notice, and in Stock.

☞ GOOD SEASON TIMBER always on hand.

Margaret Street, Toowoomba.

QUEEN INSURANCE COMPANY

(ESTABLISHED 1857).

CHIEF OFFICES ... LIVERPOOL AND LONDON.

CAPITAL ... £2,000,000.

THE QUEEN INSURANCE COMPANY is founded on principles which render policy-holders perfectly secure, and at the same time yield them many SPECIAL and PARTICULARLY ATTRACTIVE ADVANTAGES.

In the LIFE DEPARTMENT

Seventy-five per cent. (75 per cent.) of the ENTIRE PROFITS ARE DIVIDED AMONG PARTICIPATING POLICY-HOLDERS.

This Company combines the advantages of the Mutual and Proprietary Systems.

Life Claims Paid Immediately after satisfactory proof of death.

FIRE DEPARTMENT.

LOSSES MET WITH PROMPTITUDE AND LIBERALITY.
FIRE RISKS AT REDUCED RATES.

Queensland Branch—

206 QUEEN STREET, BRISBANE.

JAS. THOMSON, Local Manager.

Agent for Toowoomba—D. BLACKSTOCK.

COMMERCIAL UNION

ASSURANCE COMPANY.

FIRE AND MARINE.

Capital—£2,500,000. Annual Income—£1,114,000.

LOCAL BOARD.

CHAIRMAN—Hon. B. D. MOREHEAD, M.L.A.; JOHN CAMERON, Esq.; JOHN SINCLAIR, Esq.

FIRE.

THIS COMPANY takes all classes of Risks on the most Liberal Terms.

SPECIALLY LOW RATES quoted on PROPERTY that by Situation, Construction, or otherwise is deemed perfectly safe.

AGRICULTURAL RISKS TAKEN.

THIS COMPANY'S POLICY covers LOSS BY FIRE, GAS EXPLOSION, LIGHTNING, and BUSH FIRES.

Sole Agents for Toowoomba—Gregory & Scholefield.

MARINE.

WOOL INSURED from SHEEP'S BACK, COVERING ALL RISKS, at REDUCED RATES.

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F. W. ROCHE, Esq., DALBY.

EDWARD SAYCE, Resident Sec. for Queensland.

Offices: 212 Queen St., Brisbane.

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ALFRED SHAW & CO.

BRISBANE,

HAVE THE BEST STOCK
OF MOWERS AND RAKES

HAVE THE BEST STOCK
OF PIANOS AND ORGANS

HAVE THE BEST STOCK
OF SEWING MACHINES

HAVE THE BEST STOCK
OF GALVANISED IRON

HAVE THE BEST STOCK
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HAVE THE BEST STOCK
OF PLOUGHS AND HARROWS

HAVE THE BEST STOCK
OF WOOLPACKS & CORNSACKS

HAVE THE BEST STOCK
OF GENERAL IRONMONGERY

IN THE COLONY.